

JUNE 23, 1956

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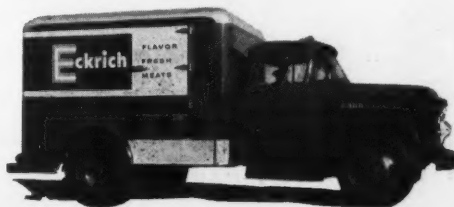
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THE NATIONAL *Provisioner*

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News and Views

THE NATIONAL PROVISIONER

VOL. 134 No. 25

JUNE 23, 1956

The Good Umpire

There are bad umpires and there are good ones. Some are plain blind, some are doubtful and slow in their calls, others get in the way of the play and still others are touchy, officious and inconsistent in their rulings.

Then there are the good umpires who are consistently fair and all-seeing, who know and enforce the rules without "pickiness" and who keep the game moving with maximum speed and interest for the customers.

The livestock and meat industry and the consuming public have been fortunate in that they have had the latter kind of an umpire in their service for the last 50 years. In one hand he has carried the little purple stamp with which he has guaranteed, on the basis of merit and constant examination, the purity of the meat produced by federally inspected establishments; his other hand has ever been ready to help farmers and meat processors do a better job and reduce their risks.

The following pages tell something of how the federal meat inspection service began, what it has done and is doing and how it is organized. On page 41 some of the leaders in livestock and meat production, processing and marketing comment on the worth and accomplishments of the USDA Meat Inspection Branch. While we can add little to the appreciative observations of these industry leaders, we do wish to say:

The directors and staff of the Meat Inspection Branch measure up to the high level of the objectives of the Meat Inspection Act; they do their duty well and fairly, and their integrity is as deep as their cooperative understanding is broad.

The MIB performs a unique service for American consumers, packers and producers, and does it quietly and efficiently. The service is well worth every one of the taxpayers' dollars spent for it—and more too.

Senate Investigators opened hearings late this week to determine whether "oppressive or monopolistic practices" exist in the meat industry. Senator Joseph C. O'Mahoney (D-Wyo.) is chairman of the anti-trust and monopoly subcommittee of the Senate judiciary committee, which is conducting the hearings. He said his group will study the effects of packer buying practices, mergers, alleged unfair trade practices and food chain operation in the feeding, packing and retail meat business.

The investigation, O'Mahoney said, will try to develop "all the facts possible, so that Congress might act to guarantee meat producers, processors and distributors a fair market without oppressive or monopolistic practices by any segment of the industry." The senator added that he feels large meat packers are putting smaller concerns in "an extremely precarious position" because of mergers among the large packers and chain stores. Lead-off witnesses included E. F. Forbes, president of the Western States Meat Packers Association.

Merger With the Amalgamated Meat Cutters & Butcher Workmen was approved this week by the United Packinghouse Workers of America, convening in Cincinnati. The Amalgamated approved the proposal last week. A joint merger convention will be called by the two groups later.

The Downward Trend of farm prices has been stopped after one year's experience with flexible price supports; Charles B. Shuman, president of the American Farm Bureau Federation, pointed out this week at the Sioux County Farm Bureau picnic in Sioux Center, Iowa. "The index of prices received by farmers on May 15, 1956, was 242—the same as on May 15, 1955," he said. "For the first time in five years, the decline in the average level of farm prices has been halted. We can see this progress with only a modest application of the principle of variable price supports which the Farm Bureau has been advocating for many years."

"Not One Dissenting vote" was cast by the 1,400 members of Congress, House employees and the press who lunched on 1,600 lbs. of Kansas City (Kan.) Prime ribs of beef recently as guests of Rep. Errett P. Scrivner (R-Kans.), according to the host. Scrivner, noting that his colleagues had been boosting their states' products in the House restaurant over the years, resolved to put on a meal which would dwarf all the others in magnitude and taste. He invited everyone entitled to eat in the House restaurant with the notice, "You have tried the rest, now taste the best, Kansas City, Kansas, Prime ribs of beef." Scrivner said he couldn't estimate the cost of the lunch but he will not have to pay for it alone. The Kansas City plant of Armour and Company, the Kansas City Chamber of Commerce and several of Scrivner's friends made the free lunch possible.

Smaller Hog Runs in late 1956 and early 1957 will result from an 8 per cent reduction in the 1956 spring pig crop and a probable similar cut in the fall crop. The USDA crop reporting board estimates that the total 1956 pig crop will be about 88,000,000 head. The record of pigs saved improved again this year. Farmers appear now to have marketed most of the extra hogs produced in 1955. For full details turn to page 46.



Federal Meat Inspection

• How It Came

• How It Grew

OUT OF the need of an America which was already beginning to "bust its buttons," and in which producers, processors and eaters of meat had grown thousands of miles and millions of people apart—out of a public awakening to the fact that microbes and foreign substances in their food and drink might bring illness—out of a vague and hell-bent public resentment against big business—out of the social dreams of writers and sensation searching by self-appointed investigators—out of the opportunism of politicians—out of the practical desire of meat packers to sell Americans and foreigners wholesome meat in greater quantities—and out of "The Jungle," came the Meat Inspection Act of 1906.

The fiftieth anniversary of the federal meat inspection program is being celebrated this year. While the basic law of 1906 and its objective—to insure the cleanliness and wholesomeness of meat moving in interstate commerce—remain almost unchanged, the program has developed into one in which cooperative endeavor by meat packers and processors and the U. S. Department of Agriculture, aimed at improving products and procedures and winning greater acceptance for meat, is as important as any regulatory power exerted by the USDA.

The inspection program, which was first viewed by some

meat packers with suspicious resentment, has become an effective and flexible instrument which helps producers and packers sell more meat, and which, without unduly interfering with the interests of the industry, safeguards 80 per cent of the meat supply of 160,000,000 Americans at a cost of only 10c per person per year.

While the federal meat inspector remains the guardian of meat purity in the public interest, he has also become a helpful partner in the production and merchandising of packinghouse products and in the detection and elimination of livestock diseases which cause loss to producers. The Meat Inspection Branch, for example, has its own suggestion award system under which its field personnel study equipment and processes at the plants at which they are stationed and make definite recommendations for improvement, inspection-wise and production-wise, to MIB headquarters. If a suggestion is found to improve operations, it is reproduced and broadcast to the entire inspection organization and passed along to the plant operators.

Farmers are helped in keeping their meat and dairy herds healthy. Through the findings of meat inspectors and their research connections, destructive diseases are



A modern combination of hamburger and cheese, to be sold packaged and frozen, is checked by federal meat inspector. He watches the cleanliness of containers and ingredients, the method and equipment employed, and adequacy of heat or cold treatment.



Sausage room being operated under federal inspection almost 50 years ago. Modern equipment and plant construction have simplified the job of maintaining the highest standards of cleanliness in such locations. Note stuffers ranged along right wall.

First Fifty Years

• What It Has Done

• What It Is Today



Lady microscopists of USDA examining samples of pork for exportation at Chicago during 1898.

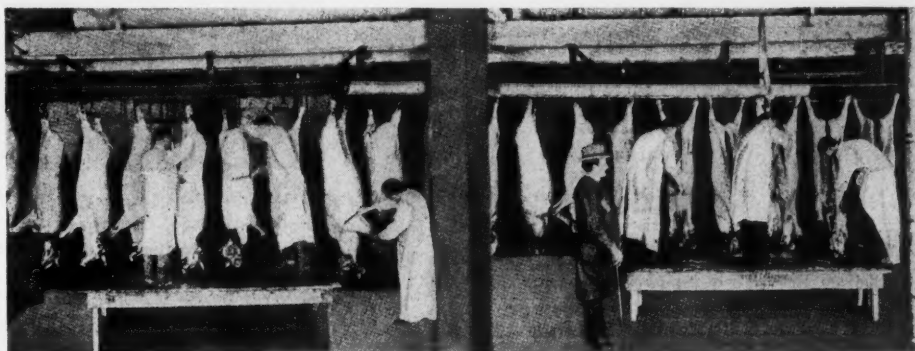
promptly diagnosed and traced to herds of origin. Farmers are notified in time to prevent the diseases from spreading. Meat inspection's part in disease eradication is reflected in the progressively lower percentage of animals that are found unfit for food. This figure is now down to about 0.25 per cent of the animals federally examined.

Over the years the concepts of meat purity and wholesomeness have been expanded under the program and minimum standards of quality (in line with good industry practice) have been established for many products in order to protect conscientious processors as well as consumers. As America's urban population has risen, as the people's first-hand knowledge of meat products has declined, as new processes and acceptable additives have been developed, and as protective packaging has interposed a desirable barrier between the meat buyer and his purchase, federal meat inspection authorities have called upon the industry for greater exactness in product labeling and description.

Following the leadership in the federal field, many of the states and municipalities have set up their own meat inspection programs to cover intrastate operations. However, with some outstanding exceptions, these local efforts have not been as successful as might be desired. Laws and ordinances have been passed, administrative regulations have been established—but the elements of inspection and enforcement have been weak or absent. In many cases this failure has been due to rejection of the principle that has made the federal program successful: Inspection is in the public interest and should be paid for by public funds.

Competent observers consider the U. S. meat inspection program to be the finest in the world. Some countries maintain high standards of inspection and quality for products destined for export, but few furnish comparable protection to domestic consumers.

Inspection at the dressing conveyor in a Chicago plant during 1900 (pre-Meat Inspection Act). Workers at the right are eviscerating on the bench; there was no inspection table. The gentleman in the right foreground wearing the hat and carrying the cane is the U. S. government inspector.



How did the federal meat inspection service start?

In 1890, at the request of exporting meat packers, Congress enacted a law providing for voluntary but federally-supported inspection for those packers who wished to meet the requirements of foreign governments and win universal domestic acceptance for their products. At the time, American meat products were "on again, off again" the embargo lists of several European countries, and were subject to restrictions which made export trade difficult and hazardous. Although objections to American meats were often expressed in terms of their sanitary acceptability, the restrictions frequently cloaked the desire of foreign agrarian interests to keep U. S. meats from competing with them.

Federal meat inspection was started by the U. S. Department of Agriculture on May 12, 1891—just a month after the founding of THE NATIONAL PROVISIONER—at the Eastman & Co. abattoir, New York, on cattle for export. Inspection at first consisted of ante mortem examination of cattle and hogs and permissive post mortem examination. Later it was extended to include microscopic examination of pork in order to meet German regulations.

Federally inspected slaughter in 1891: 4,687,000 cattle; 21,999,000 hogs, and 5,741,000 sheep and lambs. Exports: 681,222,000 lbs. of pork; 498,344,000 lbs. of lard; 395,540,000 lbs of beef and 12,000 hogs.

During 1895 the Secretary of Agriculture recommended that exporting packers pay for microscopic examination and issued an order making mandatory the ante mortem inspection of cattle, beef from which was to be exported, and providing for certification of such beef and refusing clearance for vessels carrying beef unless the meat was certified. The effective date of this order was delayed for several years until it was reissued by "Tama Jim" Wilson, McKinley's Secretary of Agriculture, in 1897.

In that year demand for U. S. meats abroad had grown

beyond the ability of the USDA to supply inspectors under its appropriation (apparently a recurring problem). During the 1896-97 fiscal year a.m. inspection was performed on 42,310,000 animals and p.m. inspection on 26,580,689. A total of 43,572,355 lbs. of microscopically-examined pork was exported. When the appropriation for microscopic examination ran out late in 1897 the PROVISIONER said:

"Congress should appropriate enough money to make inspection, not only in the case of meat for export, but also for that to be sold in interstate commerce. . . . The only safety is to have meat inspection at all places where meat animals are killed."

Evidence that the trade and public already valued meat inspection can be seen in the 1898 comment by the NP: "A large amount of meat killed for the interstate trade has not been inspected due to insufficient funds—the packer who is lucky enough to get an inspector gets $\frac{1}{2}$ to $\frac{1}{4}$ ¢ more for his product."

A STORM BUILDS UP: A complex set of conditions and circumstances underlay the establishment of federal inspection on a mandatory basis (for meat moving interstate) in 1906. Some of the public attitudes that resulted in the legislation can be traced back to the closing decades of the nineteenth century when many people began to fear the increasing economic power of the meat packers and other large businesses and to question their methods. Distrust and antagonism were expressed in the form of monopoly investigations, litigation and anti-trust laws.

While the buying and selling practices of meat packing companies, which were investigated and reinvestigated in the 1890's and early 1900's, had little to do with their standards of sanitation, construction of their plants or operating methods, the packers were pinned in an unfavorable spotlight and it was not difficult for the public to believe almost any charges brought against them.

The so-called "embalmed meat" accusation made against the packers following the Spanish-American War of 1898 probably made a deeper and more lasting impression on public consciousness at home and abroad than did the subsequent complete exoneration of the companies against which the charges had been made.

Science and the use of new industrial techniques had also brought about a situation which baffled, chagrined and finally angered consumers of food. It had become possible to create new foods (oleomargarine and compound) as substitutes for old ones; it had become possible to ex-



It must have been a hard task to keep the rockers clean in this old sausage meat preparation room.



Labels for use on container or wrapper of a meat product are reviewed and checked for accuracy. As long as labels are in use, approved samples remain on file with hundreds of thousands of other labels at MIB headquarters in Washington.

tend by refrigerated storage the salable life of meat, eggs, etc.; it had become possible to "renovate" some foods and to "extend others so skillfully that adulteration could not be detected by the consumer.

These techniques were not necessarily objectionable, but they could be, and sometimes were, used to deceive and defraud; they became suspect and the public began to demand safeguards against them. The people's clamor was complemented by the propaganda of interests (butter) which wanted to see their own products protected from new competition.

At the same time, increasing knowledge in the fields of medicine, bacteriology and chemistry furnished proof that disease can be passed along through food and drink, that the conditions under which food is processed and handled



Many doubtful carcasses went to the retained room in early years of inspection service; few go there now because of the general improvement in livestock health and the increased effectiveness of on-line inspection. Note moving top table for viscera inspection. This helpful piece of equipment was probably first employed in the retained room.

can affect its wholesomeness, and that haphazard addition of ingredients to food, although perhaps in the interest of the producer or processor, may have an unhappy effect on the eater.

The PROVISIONER recognized that pure food legislation would come and as early as 1892 advocated its passage with the comment: "Better the kind we want than the kind we don't want."

Much of the packers' output was free from the type of suspicion which shadowed other foods, but the industry had its own doubts about some of its products. For example, lard of the day ranged from a pure leaf fat to mixtures of P.S. refined lard with stearine, tallow, cottonseed oil and other materials. While borax curing of meat was limited to the export trade, increasing evidence made the use of borax and boric acid appear somewhat questionable.

The first Pure Food and Drug Congress was held in the closing years of the nineteenth century, and by 1900 Congressman Brosius was able to tell the group that "pure food is on the march."

In 1903, Dr. H. W. Wiley, chief of the USDA Bureau of Chemistry, reported that members of a human test panel had been affected by boric acid and borax in their diets, and that products containing these substances should be labeled to protect persons who might be sensitive to them.

During 1903 the Association of Official Agricultural Chemists, working with the USDA, was given the power to propose standards for food; later in the year the Secretary of Agriculture proclaimed standards of purity for meat and other food products.

An attempt was made during the Congressional session of 1904 to pass a national pure food law. The measure called for observance of standards of purity, strength and character for foods, and would have prohibited interstate trade in adulterated or misbranded products. The bill was attributed to Dr. Wiley of the USDA.

In the same year, reporter Upton Sinclair spent seven weeks in Chicago. He sat at night in the homes of packing-house workers, making notes as they told their stories, and by day he wandered about the yards with a lunch bucket in his hand. He was gathering material for his sociological novel, "The Jungle," a book which furnished much of the emotional steam behind the passage of the Meat Inspection Act. Sinclair's novel, which purported to describe sanitary conditions and practices in Chicago meat plants as well as the economic and social aspects of the life of an immigrant in the yards, made a deep impression on the public. However, a USDA investigating committee headed by Dr. John R. Mohler described his statements about plant conditions and practices as "willful and deliberate misrepresentation of fact."

During 1905 and 1906 the public was seldom allowed to forget the inadequacy of existing meat inspection and the need for pure food and drug legislation. The booming salvo of "The Jungle" was augmented by a drumfire of magazine and newspaper articles which appeared in *The Lancet* (British medical publication), *World's Work*, the *Review of Reviews*, *The Outlook*, *The Independent*, *Everybody's* and the Hearst papers criticizing sanitary conditions in meat plants and the business methods of meat packers.

Even a more objective study of packinghouse operations at Chicago by *Collier's Weekly* in 1905, while finding that yards plants were well lighted and ventilated and did not sell unwholesome meats, described federal a.m. inspection as "cursory" and recommended that the scope of inspection should be increased.

In the larger plants then operating under federal in-

Samples of meat food products, ingredients, containers and wrapping materials used in inspected establishments are picked up by roving inspectors and sent to the nearest of seven laboratories maintained by the MIB for chemical and other testing. The service watches over hundreds of ingredients, materials and pieces of equipment employed in inspected plants — from seasoning to piping and printing inks.



spection the work of the BAI was limited by: 1) lack of authority, and 2) lack of funds and personnel. Inspection was pretty much restricted to a.m. examination and limited p.m. scrutiny. What happened to the meat products in subsequent processing and transport, plant conditions and operating procedures were outside the jurisdiction of the inspection service. About the only weapon the BAI had for improving plant conditions and practices was to threaten to withdraw inspection from the plant.

A careful examination of Chicago plants, in specific relation to accusations made in *The Lancet*, "The Jungle" and other publications was carried out by a USDA committee headed by Dr. John R. Mohler, head of the pathological division. In an overall appraisal of conditions at the inspected abattoirs, the group said:

"The committee was very careful not to fall into the common error of selecting the best or the worst as typical. The sanitary condition in some abattoirs is good, in some it is fair and in others bad. . . . The committee has felt unable to make a generalization of the sanitary conditions."

During this furor public attention had been focussed on the meat companies from other directions. An investigation of the beef industry and packers' margins by the federal Bureau of Corporations proved disappointing to instigators of the probe, but even before the Bureau's report was issued in 1905 a special grand jury was called at Chicago to hear evidence of alleged anti-trust law violation by meat packing companies and their executives.

Although indictments brought by the grand jury against

Taken not long after the beginning of domestic federal meat inspection, this photograph shows a female packinghouse employee getting a manicure so that she can handle meat with less danger of soiling it.



the packer executives were dismissed early in 1906, the circumstances of dismissal were such that many people probably considered the defendants guilty but free on a technicality.

Against this background, and urged on by President Theodore Roosevelt who felt that it was "impossible longer to show leniency" to certain of the packers, Congress began consideration of the meat inspection issue early in 1906. Senator Beveridge of Indiana introduced a bill providing for federal meat inspection to cover both domestic (interstate) and foreign trade. Calling for a.m. and mandatory p.m. inspection, and the destruction of condemned carcasses, the measure went several long steps forward by extending inspection to cover the canning and packing of all meat products for interstate shipment and by requiring maintenance of sanitary plant conditions under rules to be laid down by the Secretary of Agriculture. The bill proposed that the packers pay the inspection fees on meat for domestic consumption and that canned meats be dated.

The Beveridge bill was attached to the agricultural appropriations bill as a rider. It was rushed through the Senate quickly, with President Roosevelt applying pressure and holding, as an ace in the hole, a report on his own investigation of Chicago's plants and Packingtown by Commissioner of Labor Neill and Reynolds, a tenement house expert.

The House slowed down the rush to enact the Beveridge bill and held hearings on that measure and an amendment by Representative Wadsworth. The amendment provided that the federal government should pay for inspection, threw out dating for canned meats and would have made it more easy to interfere with administration of the law through court action. The hearings gave the meat industry a chance to tell its story and to challenge the Neill-Reynolds report which the President had released with a message to Congress.

Meanwhile, the meat industry's position had become one, as the PROVISIONER commented, of welcoming "any law which will reassure the public as to the absolute wholesomeness of their products. . . . The question of inspection is not a matter of controversy. . . . Congress is likely to throw large quantities of cold water over the 'yellow' incendiaries by the passage of a strong and sensible meat inspection measure. The meat interests do not, and never have, opposed such a measure. They urge it, and have sent their representatives to Washington to advocate it."

House leaders and the President finally agreed on a bill which embodied the principal points covered by the Beveridge measure, but which threw out the House "court



Meats in freezer in Chicago plant during 1909.



Frozen liver being packaged under federal care.

review" clause and the Senate packer-pay and can dating provisions. The basic Meat Inspection Act became law on June 30, 1906.

While the larger industry companies soon became familiar with the new measure, smaller firms, provision processors and sausage manufacturers doing an interstate trade were slow to realize its implications. The PROVISIONER said with a somewhat ominous air when the USDA issued its first meat inspection regulations:

"Under these regulations a plant is, with the exception of its clerical force, practically run by inspectors."

INSPECTION BEGINS: The first BAI regulations were probably more acceptable than the trade had expected. The only preservatives permitted were salt, sugar, wood smoke, vinegar, pure spices and saltpetre. The rules specified proper materials for floors, walls and benches and called for submission of building and remodeling plans to the Secretary of Agriculture. Rigid safeguards were imposed around tanks and tanking.

During the period prior to the beginning of inspection on October 1, 1906, and during the "shakedown" months and years that followed, some of the meat industry's adjustment problems were eased by the reasonable attitude of Secretary of Agriculture "Tama Jim" Wilson. He had quietly collected facts and taken the middle course during the furor over inspection and pure foods, refusing to be swayed by extremists of either side. He visited many plants in the principal packing centers, made suggestions and ruled on many questions before the meat inspection service began functioning.

Another meat industry gain in connection with the establishment of inspection was the formation of the American Meat Packers Association, the packers' first real trade association, which is now the American Meat Institute. Officers of the new trade group helped iron out some of the problems which arose in connection with the inspection regulations and early in 1907 announced that Secretary Wilson had made many rulings to clarify the BAI regulations and to remedy injustices.

One big problem facing the industry during the early days of inspection, which is less significant today because of improvement in livestock health, was that of condemnations. Packers wanted to shift their losses on diseased animals back to the original owners, but the Secretary insisted that he had no power to require identification of livestock through marketing, and that liability for condemned animals could not be traced back to the producers.

INITIAL EFFORTS: In the years immediately following the passage of the Meat Inspection Act the efforts of

the Bureau of Animal Industry appear to have been directed along these lines:

1. Improvement in the physical structure of existing plants, from a sanitary standpoint, and the establishment of requirements for new construction. In 1909, architect P. A. Kley noted that designers had turned away from the old brick and wood mill type buildings with insufficient windows (which had been the target of criticism) toward concrete and steel structures. Impervious walls and floors became an economic necessity under the prodding of sanitation-minded inspectors. Minimum standards were set up for natural lighting of unrefrigerated packinghouse space.

2. Establishment of control over the ingredients used in meat products and the materials and equipment employed in handling. Laboratories were soon started for making chemical and technical examinations of all kinds of meats and animal products and the materials used in curing and other processing.

3. The imposition of inspection techniques and their coordination with existing methods of slaughter and processing. While the early inspection procedures may have slowed down packinghouse operations and inconvenienced the packers, as, for example, in the retained room, their net effect on operating efficiency was probably good in that they brought about the development of such equipment as the moving viscera inspection table and better dehairing machinery and encouraged mechanized dressing and cutting and more sanitary (as well as more efficient) movement of inedible material. Moreover, in an industry where the causal relationship between careless handling and product spoilage was not clearly understood, the sanitary efforts of the inspection authorities must have saved the packers millions of pounds of meat.

4. An effort to define what meat products are—a kind of a compromise between some of the established ideas of the industry and the standards that the government considered desirable for consumer protection. The meat packing industry did not take kindly to this type of regulation, which appeared to have a social rather than a purity objective. When in 1913 the Secretary of Agriculture issued an order limiting the amount of cereal in inspected sausage (its presence had to be stated) and restricting addition of water to sausage in general to 3 per cent, the industry decided to fight. Members of the American Meat Packers Association asserted that the Secretary was exceeding his authority under the inspection law and believed that he would try to dictate the ingredients in



Federal inspection begins in the holding pens with the examination of livestock awaiting slaughter.

other compounded meat products. After decisions against and for the packers in the lower courts, the U. S. Supreme Court in 1919 upheld the Secretary of Agriculture.

During the years that followed passage of the inspection act, the packers may have had to "bear" the program, but few were willing to "grin" about the additional costs (condemnations, departmental separations, plant reconstruction, etc.) that it entailed. In speaking of the retirement of President Roosevelt in 1909 the PROVISIONER said:

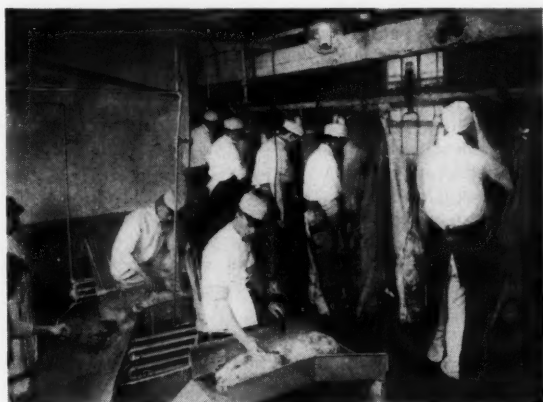
"The important result of his activities against the trade, aside from the discomfort, expense and general revolution created in the packinghouse business, was a net increase in the cost of producing meat food products, and that cost will very probably be permanent. It may be conservatively figured at 3c to 5c per pound of meat when it leaves the butcher's counter, and unnecessary agitation caused by the retiring President is alone to blame for the existence of such a condition."

In some cases the packers were able to show the meat inspection authorities that their regulations were impractical, i.e., an early requirement that all inedible fats be denatured with kerosene, creosote or a dye. Separation of edible and inedible rendering departments was accepted without question, but the industry protested futilely against a ruling that separate facilities be provided for making pure and compound lard.

ATTACK ON DISEASE: As was mentioned earlier, the cost of cattle condemnations was extremely burdensome to inspected slaughterers. On several occasions some packers tried to buy their cattle subject to post mortem examination, with moral support but no official cooperation from the Bureau of Animal Industry, but were unable to carry out such a policy because of competitive conditions in the cattle markets.

In 1909, however, BAI chief A. D. Melvin revealed that the Bureau had plans to move in a small way toward eradication of bovine tuberculosis and thus to reduce the need for cattle condemnations. The packers made a strong plea to the USDA in 1911 for an effective program to minimize disease among meat animals.

The drive to reduce bovine tuberculosis finally was carried out under the direction of Dr. John R. Mohler, who was chief of the BAI from 1917 until 1943. When he took over the job the incidence of tuberculosis in farm herds was about 5 per cent. Over the protests of many farmers, Dr. Mohler's men (not the meat inspection service) ran



Viscera inspection of hogs during early days of the federal service. Note the gas mantle competing with the overhead electric lights. Compare with same operation carried on in 1900 (picture on page 31).

millions of tuberculin tests and slaughtered millions of tubercular cows. Some 25 years later the percentage of tubercular cattle was less than 0.5 per cent. In the same period the human mortality rate from tuberculosis dropped from 144 to 44 per 100,000, a result closely related to improvement in livestock health. By 1955 the incidence of tuberculosis in farm herds had been reduced to 0.11 per cent by means of effective eradication measures, including detection at meat inspection points.

Tuberculosis is merely one example. Heavy losses to producers and packers from other diseases have gradually been reduced through eradication programs, and through the contributions of the meat inspection service. Progress has been made in the eradication of vesicular exanthema and brucellosis. Inspection has helped in the control of actinomycosis, anthrax, hog cholera and Texas fever.

Trichinosis is an affliction to which both animals and men are susceptible. Microscopic examination of pork, a control measure esteemed in Europe, was abandoned by the BAI in 1907 on the grounds that it was ineffective and needless. As more safe and effective substitutes the meat inspection service developed methods of treating pork which might be eaten without further cooking (heat, refrigeration, curing etc.) and emphasized to the public that fresh pork must be thoroughly cooked. The apparent decline in the incidence of trichinosis among hogs, coupled with the adoption of cooked garbage feeding laws by most of the states, offers hope that this problem may be solved completely.

Federal meat inspectors are in a strategic position in the event of biological warfare against our food supply. In daily contact with a large cross section of our meat animals, inspectors can detect unusual conditions and alert the country to prompt defensive measures.

Sometimes inspection considerations may interpose a barrier to "progress." For example, electrical stunning of hogs was found to be impractical because it creates conditions in the carcass that are indistinguishable from the symptoms of disease.

NEW PROBLEMS: Advances in science and other fields have brought new problems to the meat inspection service. When the Meat Inspection Act was passed, many of the methods then in use, and the ingredients included in meat products, were similar to those which had been employed by meat processors for centuries, if not longer. In making up their first list of approved ingredients the inspection authorities did not have to reckon with fast cures, antioxidants, phosphates, soya flour and milk solids, antibiotics and enzymes, or with such processes as multiple injection, smokehouse tenderizing, dip-tank baking, ultra-violet ageing and the packing of frozen cheeseburger combinations.

While steadfastly guarding the interest of the public in



Preparing pigs' tongues for canning under watchful eye of hatted inspector in Libby plant in 1909.

A federal meat inspector checks the record on a sample of canned meat that has been held in the incubation room under direct control. The manner in which the samples from each lot perform under incubation storage indicates whether the batch of canned product can be released for consumption by the public.



the purity, safety and quality of the meat products that consumers buy and eat, the Bureau of Animal Industry and the Meat Inspection Branch have been eager to help the meat packers develop and adopt new ideas to improve their products, reduce their risks and increase operating efficiency. Conservative open-mindedness has been a characteristic of the meat inspection service for many years. New additives and processes proposed for use in federally inspected plants must be proved to be non-toxic and wholesome by thorough tests carried out by agencies and by methods acceptable to the inspection service.

As early as 1911 the BAI showed interest in improvement of meat plant techniques when its research workers reported that ham souring was due to the presence of putrefactive bacteria in hams. The scientists recommended more thorough pumping and more care in handling.

New additives and processes became available to the meat industry in rapid succession during the 30 years that followed BAI approval of the use of nitrite of soda for curing in 1925. In the case of many of these developments the question of toxicity was not involved, but the inspection service had to prevent unmeant or willful adulteration, or the possible deception of the public through product appearance, etc., or the possible creation of false impressions as to product perishability or other characteristics.

Certain aspects of these new problems could be handled through conventional inspection and the regulation of processing, but in other cases it became imperative to tell the public, via labels, more about the nature of the meat products they were buying. Early in 1941 the BAI issued descriptive labeling requirements for meat products. The new regulations called for listing of ingredients and required packers and sausage manufacturers to revise most of their labels along more definitive lines. The PROVISIONER noted that many firms turned this development to their advantage by revising their labels to do a better selling job.

The meat inspection service insists that labels intended for use on canned or packaged meat food products be approved. Each year thousands of proposed new labels are submitted to the MIB. In 1955, 36,600 new labels were approved, but before this approval was granted each label passed an accuracy test to be sure that pictures and wording supplied an exact description of the contents of the package.

In addition to passing on new labels, the MIB keeps in its files hundreds of thousands of labels covering 10,000 different products put out by more than 1,000 inspected establishments under thousands of brand names. Instead of trying to file the vari-sized labels and packages, the division photographs them in black and white or color and mounts the photographs on IBM punch cards for any desired type of sorting and selection.

In a few cases the USDA's objective of product quality improvement has been difficult for the meat industry to accept. In 1940, for example, the Secretary of Agriculture announced definitions for "lard" and "rendered pork fat" which some packers interpreted as having the primary aim of reducing lard production and, secondarily, one of improving the product. Under the standards set by the Secretary only fresh fatty tissue could be employed in producing lard, and some materials which had been used for lard for decades, were relegated to the rendered pork fat tank.

The tremendous quantities of meat needed to feed our armed forces, our allies and much of the U. S. civilian population were produced under federal inspection during World Wars I and II. During the more recent conflict the possession of federal inspection was scarcely an unmixed blessing for the slaughterer or processor since a high proportion of his production was sequestered for government purchase. When marketings were low the inspected packer frequently had little meat left for his established civilian trade after meeting the set-aside requirements.

During World War II a number of intrastate packers were able to qualify for temporary federal inspection under an act of Congress; there was a 58 per cent increase in the number of inspected plants between 1939 and 1946. After the emergency had passed the "Fullmer plants" had to meet the regular inspection requirements or lose the service.

Another emergency in which the meat inspection service and packers cooperated to help producers and consumers was the drought slaughter and meat processing program of 1934. Condemnations, of course, ran high because many of the millions of cattle purchased by the government were unfit for food, but the BAI, slaughterers and canners worked hard to save the maximum amount of meat.

The idea that packers should pay for inspection was rejected by Congress at the time the original act was passed. Sporadic attempts to resurrect it were unsuccessful until 1947, when Congress, over the protests of the meat industry, approved legislation shifting the cost of federal inspection to establishments using the service. A year later Congress reversed its stand after hard work by the industry trade associations—American Meat Institute, National Independent Meat Packers Association and Western States Meat Packers Association.

In recent years the problem of overtime inspection costs—which packers pay—has become a vexatious one.



Final inspection of beef carcasses (early version). This is another inspection operation which is fitted into the flow pattern in modern slaughtering plants.



As a first step in meat inspection, specialists in plant construction and equipment check various details of plants where animals are to be slaughtered and meat processed. Plants that qualify for federal inspection must have plenty of pure hot water, good lighting, ventilation and drainage, and they are constructed and equipped so that they are easy to keep clean.

Slaughter volume and the amount and scope of processing which the MIB must oversee have expanded tremendously. At the same time Congress has been unwilling to appropriate enough money for inspection personnel so that their job could be done within normal work-days and work-weeks. In effect, therefore, inspected establishments are paying for a significant proportion of the service performed on the increased marketings of producers and greater supplies of meats being made available to consumers.

One of the services performed by the MIB for many years, and of which much of the industry may be unaware, is the gathering of detailed statistics on the inspected production and/or processing of meats and meat food products. Plant inspectors and field offices feed these data into Washington headquarters where they are tabulated and then disseminated through other USDA agencies. The figures tell packers, processors, wholesalers, retailers and others, on a monthly and even on a weekly basis, the amounts of different types of sausage and canned meats being produced, the quantity of bacon being sliced and other important quantitative facts about the operation of federally inspected plants.

Improvement in canned meat quality standards, which have been raised through the cooperation of the Meat Inspection Branch and its chief, A. R. Miller, was praised in 1948 by Ralph Keller of Geo. A. Hormel & Co. He gave much credit for a three-fold gain in canned meat consumption to the work of the MIB.

Extension of inspection to cover the slicing and packaging of sausage and loaf products in consumer packages, and the supervision of the preparation, packaging and freezing of meat dishes, meat food products and meat cuts, are some of the new activities in which the Meat Inspection Branch is now engaged and which promise to expand greatly in the years to come.

ORGANIZATION: The present organizational setup of the Meat Inspection Branch, Agricultural Research Service, U. S. Department of Agriculture is as follows:

Dr. A. R. Miller is chief of the branch and Dr. C. H. Pals is assistant chief; Drs. E. A. Murphy and W. R.

Kidwell serve as assistants to the chief, with F. L. Wilde as administrative officer. The office of the branch chief plans and organizes the federal meat inspection program and inspection of certain foods and food components for dog food; it directs the grant, denial, or withdrawal of federal inspection, the conduct at official establishments of a.m. and p.m. inspection of livestock and the enforcement of sanitary and other control measures in the production of meat and meat food products. It directs examination of meat and meat food products for compliance with contract specifications for the Department of the Army; directs analysis of samples of meat, meat food products and materials to detect harmful or prohibitive substances, and the development and enforcement through review of trade labels, standards of terminology and of composition for meat food products. It directs the establishment of facility and sanitary standards for packing plants and determinations as to whether proposals for plants meet such standards; directs enforcement of regulations governing import meat, export meat, meat food products, animal casings, and interstate transportation of meat and meat food products; directs inspection, sanitary controls and related measures at approved establishments manufacturing and processing certain foods and food components for dog food.

The chief's office cooperates with and furnishes technical advice and assistance to the meat packing and allied industries and with other federal, state, and other agencies and organizations on matters relating to branch programs and activities. It directs, as a service to other government agencies, on a reimbursable basis, the examination of meats, meat food products and other foodstuffs at points of origin and destination for condition and compliance with federal specification and participates in the development of such specifications.

The office administers the Meat Inspection Act, the Horse Meat Act, the Import Meat Act, and portions of the Agricultural Marketing Act of 1946, the Farm Products Inspection Act, and the act relating to the manufacture and exportation of process or renovated butter.

Activities of the branch are carried on by eight sections. The inspection facilities section, headed by Dr. J. S. Stein, reviews proposals, including plans, for new establishments and improvement of existing plants, to

Meat Machinery Manufacturers Institute exhibit shows how modern equipment helps the packer and the meat inspection service do a good job.



Filling tubs with pure lard under federal inspection at an Armour and Company plant during 1909.

determine the acceptability of layout, materials and facilities; formulates facility and sanitary standards, inspects plants and guides packers and architects.

The inspection procedures section, under the direction of Dr. R. K. Somers, sets up the procedures and rules used by MIB personnel in carrying out a.m. and p.m. inspection, disposal of unacceptable meat, etc. It develops and effectuates procedures for granting and withdrawing inspection and reviews applications for the service.

The trade label section, in charge of Dr. J. R. Scott, administers the federal meat labeling requirements; reviews proposed labels; develops and enforces standards of terminology and composition of meat food products, advises packers on labeling requirements and instructs MIB personnel on enforcement of labeling rules.

The chemical control section, headed by R. M. Mehurin, provides scientific direction and laboratory service in the physical sciences—chemistry, physics, nucleonics and electronics—to the problems of meat inspection. It tests and analyzes meats and meat food products and materials to be used in connection with

them; sets chemical and toxicological standards for all new substances and chemical additives and determines their acceptability; establishes official methods of analysis for meat food products to be used by government agencies and the courts; determines what scientific data will be needed in considering the suitability of new substances or processes and directs the applicant in developing research projects to obtain these data. It furnishes technical guidance and advice to the Branch, meat packers, suppliers and others.

The biological control section under Dr. P. J. Brandly provides scientific direction and laboratory service in the biological sciences to the problems of meat inspection. It sets up procedures for checking the adequacy of sanitizing measures; determines the safety and acceptability of processing methods from a biological standpoint; devises tests for identifying meats by species; examines specimens of diseased or otherwise abnormal tissue and reports findings to inspectors; determines and evaluates scientific data to be used in "proving" processing methods and directs investigations by packers, research organizations and suppliers. It furnishes advice on the biological safety and acceptability of processing methods to the Branch, meat packers and canners, government agencies and the public.

The animal foods inspection section, under the direction of Dr. D. W. Glascock, carries out a program providing inspection at approved establishments engaged in the manufacture of canned, wet maintenance dog food, and canned or fresh frozen food component for dog food.

The special projects section under Dr. E. N. Tierney directs the enforcement of regulations governing import meat, export meat, meat food products, animal casings and interstate transportation of meat. It serves as the focal point for handling violations of the acts administered by the MIB and arranges and directs cooperative work in examining meats and other foods for compliance with specifications of government agencies other than the Army.

The Army contracts section headed by Dr. H. H. Pas directs a program for examination of meat and meat food products at points of origin or destination for compliance with contract specifications of the Department of the Army. It arranges for and coordinates the official grading of meat according to contract specifications by the Livestock Division of the Agricultural Marketing Service.

Although most readers of the PROVISIONER are familiar with federal inspection, it may be well at this point to summarize what it is and does. Inspection begins with approval of a plant's construction and equipment. Specialists on the inspection staff pass on the suitability. In recent years packers and their architects have been greatly aided in designing and building suitable plants and facilities by the MIB publication, "Information for Applicants for Federal Meat Inspection." Once a plant setup is approved and inspection started, the establishment is required to maintain the sanitation standards. Other requirements include efficient lighting, good drainage and good ventilation, ample hot water under pressure, convenient places at which to sterilize instruments and for workers to keep clean. Machinery moves slowly enough to allow inspectors to examine properly each carcass as it passes before them.

To keep up with progress, regulations are revised from time to time. For example, plumbing and lighting requirements have changed. Stainless steel for hooks, tables and trucks has replaced metals that could be kept rust free only by constant polishing.

Many federal meat inspectors are graduates in veterinary medicine, with special training for their particular

field. They are in charge of all inspection of animals and carcasses for disease. The remainder are given special training for their assignments. All inspectors in the service must qualify, not only in ability, but also in character and personal health.

Inspection of meat begins with live animals resting in holding pens in the yards. Here, the trained inspector picks out any animal that looks abnormal. He ear-tags such animals either "U. S. Condemned" or "U. S. Suspect." If tagged condemned, the animal is excluded then and there from prospect of food use. If tagged suspect, the animal is slaughtered separately and the carcass is given special examination before it is passed or rejected.

Following this pre-slaughter inspection comes the post-slaughter inspection given to every carcass that starts on the meat route. Inspectors examine the glands and organs as well as the carcass, and give special attention to parts in which abnormalities are likely to make their first appearance. This system of detailed inspections, together with careful reporting, makes it possible quickly to trace obscure animal diseases directly back to herds from which they came. Steps can then be taken immediately to stamp out all possible sources of infection.

Federal supervision and inspection continue through each stage of the meat's preparation for market. The round purple stamp is placed on each inspected-and-passed carcass and cut, fresh or frozen; also on sausage and cured meats.

Where meats are cured or otherwise processed, federal inspection calls for supervision of every procedure and material used. For example, the cleanliness of cans and all ingredients packed in them, the methods used in filling and sealing cans and adequacy of heat applied in canning.

Final approval takes the form of a printed statement on the can, wrapper, or other container: "U. S. Inspected and Passed by Department of Agriculture." Before this approval, the label itself passes accuracy tests to be sure that pictures and wording give an exact description of the contents.

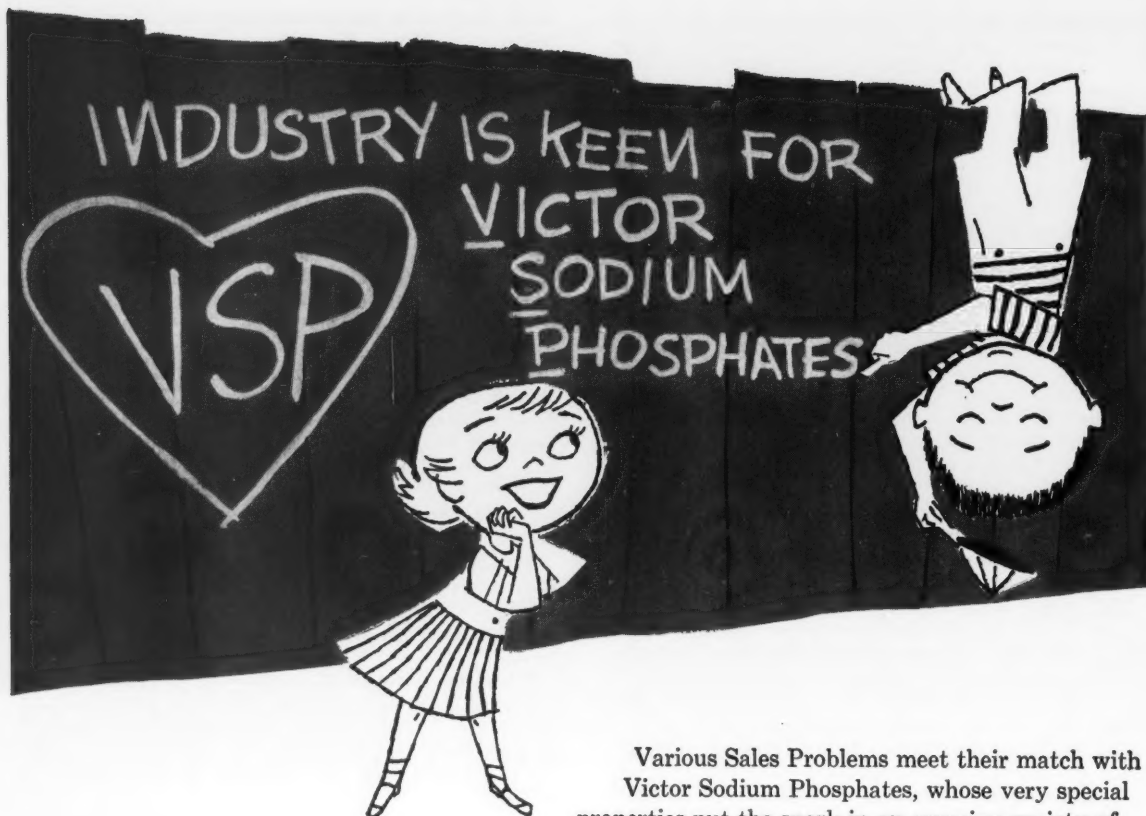
Condemned carcasses or parts of carcasses are kept under the inspector's control. Such meat is held under federal lock and key until it is processed for fertilizer or inedible grease.

From time to time, inspectors take samples of finished meat products, and ingredients, and other materials used at an inspected establishment. They send the samples to one of the seven laboratories maintained by the meat inspection service for chemical analysis or other tests. These laboratories test even such things as the cleaning solutions used in a plant and the plastic materials for packaging meats, to make sure that the material will not contaminate the meat.

The work of the meat inspection service has broadened and increased tremendously in volume during the past 50 years. The last full calendar year under the old permissive law was 1905, and the first full calendar period under the new, broader law was 1907. The number of animals processed under federal inspection increased from 49,140,000 in 1905 to 52,794,000 in 1907. In the latter year federally inspected kill was about 58 per cent of the estimated total U. S. slaughter.

In 1914, at the beginning of World War I, inspected slaughter amounted to 55,215,000 head, or 60 per cent of U. S. volume. By 1918, with the United States fully engaged in the conflict, slaughter under federal inspection climbed to 66,819,000 head, or 64.9 per cent of all slaughter. In 1929, f.i. kill had risen to 75,281,000 head, or almost 70 per cent of the national total. Although increasing numerically, the percentage of inspected slaughter re-

[Continued on page 58]



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WHAT THEY SAY About Federal Meat Inspection

COMMENTS BY MEAT INDUSTRY LEADERS IN PRODUCTION, PROCESSING AND MERCHANDISING

President F. W. Specht, Armour and Company: When we count our blessings in the meat packing industry we should put U. S. meat inspection near the head of the list. The high ethical and professional standards of the Meat Inspection Branch are, perhaps, best appreciated in the light of what we do not hear about the service rather than what we do hear. The MIB avoids headlines, its men do not get into controversies in the courts, and they are rarely subject to Congressional debate.

The high degree of satisfaction with federal meat inspection on the part of everyone concerned is even more gratifying when we consider the conflict of interest involved in the MIB's job. It is charged, first with seeing that product bearing the inspection seal is thoroughly wholesome and that it is honestly represented to the public. As an agency of the U. S. Department of Agriculture, however, the MIB also appreciates the importance of obtaining maximum realization from every animal processed. It is as careful not to waste or degrade good product as it is to condemn that which may be unwholesome.

We feel, too, that the MIB has set standards which have inspired the formation of many very effective state and municipal inspection services. It would be helpful if all agencies dealing with this aspect of protecting the public health and protecting the public against misrepresentation could arrive at an agreed code specifying what is good practice and what is improper in meat processing.

In my years in the business, I naturally have heard a lot of discussion about government inspection and inspectors. Occasionally we will hear complaints that someone is too strict, or, perhaps, not strict enough. But I have never heard anyone accuse a government inspector of being dishonest or incompetent.

That is a very difficult record for any organization, in or out of government, to match. Our thanks and congratulations go out, on the occasion of the fiftieth anniversary of the service, to the men who have made this record.

President Wesley Hardenbergh, American Meat Institute: In the 50 years since the federal meat inspection act was passed the volume of meat produced and processed in federally inspected meat packing and sausage plants throughout the United States approximates a huge and almost incomprehensible total of a trillion pounds.

Obviously, meat inspection is of great national importance. This is true for consumers as well as for the livestock and meat industry.

For consumers, meat, including some poultry, bearing the statement "U. S. Inspected and Passed" is the only food which carries the guarantee of the U. S. government that it was prepared under continuous supervision, and is sound, healthful and otherwise suitable for human consumption.

Since it is estimated that approximately 80 per cent of the nation's meat production is prepared under federal inspection, and since various states and municipalities have regulations based on, or similar to the federal

regulations, it is clear that meat inspection carries a tremendous significance so far as the consumer is concerned and has given consumers generally an assurance as to the soundness and healthfulness of all meat. This overall impression has been added to by the fact that through the years there has been no serious effort made to distinguish between meats having federal inspection and the small percentage of the production that does not have it.

President F. M. Tobin, Tobin Packing Co.: I started selling meat for the Dold Packing Co. on January 1, 1906, the year government inspection went into force.

My many years experience working with the MIB prompts me to say that I feel it has done a very outstanding job in insuring the public of getting meat and meat products of the highest possible standards of wholesomeness. In my opinion, the sooner all the state and municipal regulations throughout the country are brought up to federal standards, the better it will be for our overall industry and the consuming public.

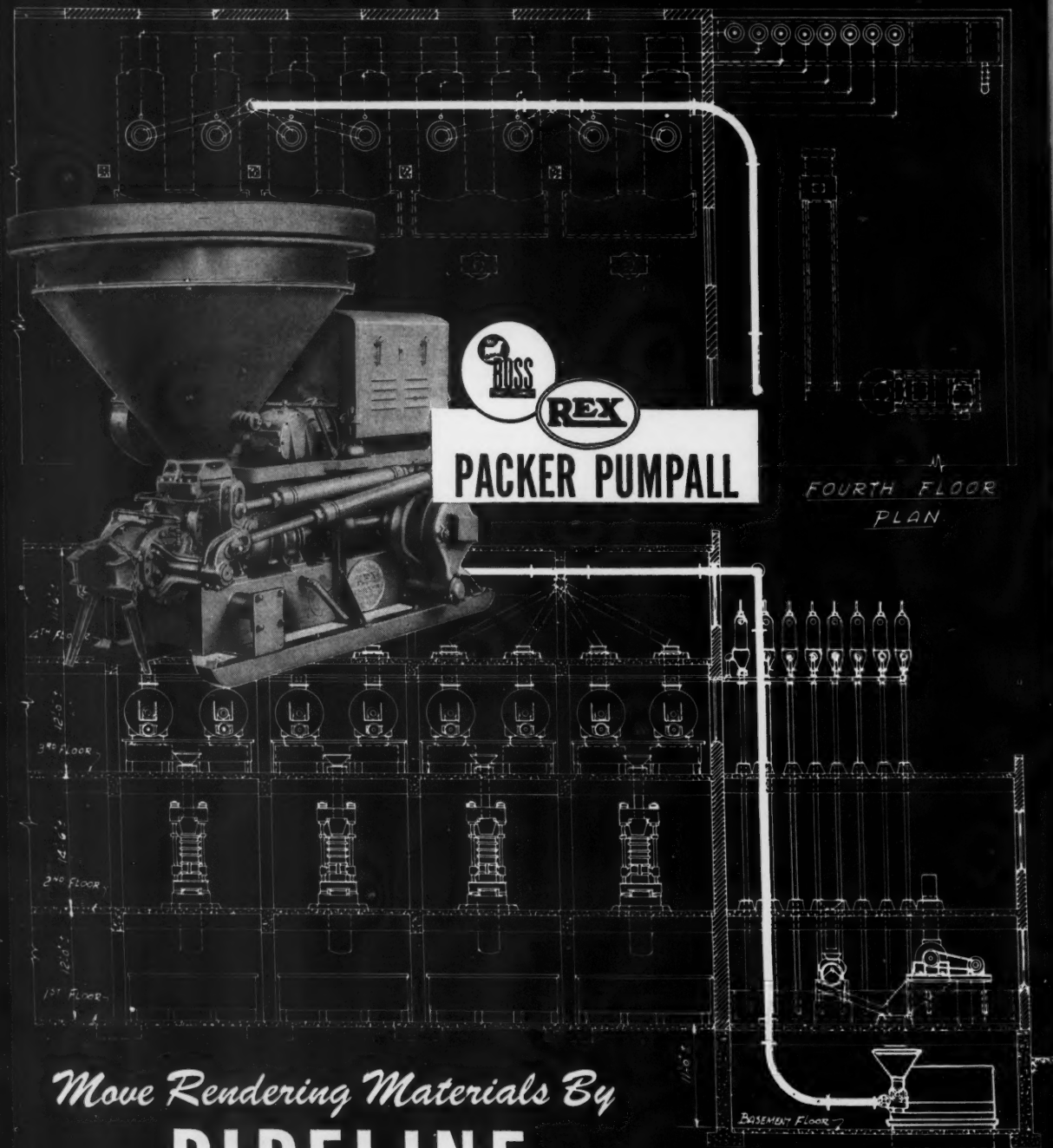
I want to congratulate the Meat Inspection Branch of the Department of Agriculture on its outstanding work over the past 50 years.

President James D. Cooney, Wilson & Co., Inc.: The Meat Inspection Branch has ample reason to take pride in its first 50 years of operation. Over this period the service has vigorously and effectively carried out its mandate, and has thereby contributed materially to the establishment of today's high level of consumer confidence in the cleanliness and wholesomeness of the nation's meat supply.

The inspection service and the meat packing industry have long worked harmoniously together, having in common a vital concern for the public's health. A contribution of the service to this relationship has been its recognition of the practical in conducting regulatory work; it has demonstrated that regulations, though rigorous, need not neglect practical operating considerations.

The federal meat inspector has conclusively proven the essentialness of his position on the livestock and meat team. He vouches for the wholesomeness of most of the nation's meat supply, working within the framework of a practical set of rules. Every housewife is entitled to have an opportunity to buy meat that provides a degree of protection similar to that afforded by the round purple stamp.

Chairman E. A. Cudahy, The Cudahy Packing Co.: I have watched with interest the 50-year growth of the federal meat inspection service and I have observed the increased value of it to the livestock producer, the meat packer and processor, and to the consuming public of the U. S. and foreign countries. I doubt very much if the consuming public realizes the extent and efficiency of the MIB, which supervises the inspection service of the production of 500,000,000 lbs. of meat products weekly which comes from the farm and ranch herds of



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97,000,000 cattle, 55,000,000 hogs and 31,000,000 sheep.

It would be a big step in the right direction if the various municipalities and states would bring their inspection standards up to those of the U.S. Department of Agriculture. I doubt if this extensive organization has any more efficient unit than the federal Meat Inspection Branch, and I congratulate the entire personnel and staff on its progressive administration during the past 50 years. I also extend my best wishes for the continuing success of this very important service.

President E. F. Forbes, Western States Meat Packers Association: Federal meat inspection is one of the most essential health services provided by the federal government to insure the people of the United States a clean, healthful, wholesome supply of meat. It is an essential service and as a public health measure should be conducted, as it has been, by the federal government.

We would like to see every state in the union have a meat inspection act comparable to the federal meat inspection act. As it stands today, there is, to our knowledge, only one state which actually has a meat inspection service similar to the federal meat inspection service—that is California. In California, the state follows the pattern of the federal government, recognizing meat inspection as a public health measure and it is paid for from the state treasury. The law requires that the regulations promulgated by the Director of Agriculture in effectuating the California Meat Inspection Act must be identical with the regulations of the Federal Meat Grading Service. It is necessary to have such state laws because many of the smaller packers do not desire to do business on an interstate basis.

It can be safely said, that, after 50 years of operation, the federal meat inspection service has given the American public health protection insofar as the meat they consume is concerned, which is without equal in the entire world. Everyone in this country should want the federal meat inspection service to continue on the same basis for many more 50-year periods.

President Oscar G. Mayer, jr., Oscar Mayer & Co.: As representative of one of the firms that has been a party to federal meat inspection for practically all of its 50 years, I want to express our appreciation of the splendid influence of the MIB on all phases of meat production throughout the period. We fully believe that without its far-sighted policies and procedures meat production and consumption would not have been able to attain nearly the same high levels we have today.

Our best wishes for many more years of a satisfying, productive administration in the MIB.

President P. M. Jarvis, Swift & Company: On this fiftieth anniversary of the Meat Inspection Act, we look forward to continued service by the meat industry and the Meat Inspection Branch to consumers and livestock producers. New products and new processes are in our future, and it has been demonstrated for half a century that the act can be administered with the flexibility and fairness necessary to meet changes and progress.

Assistant executive director Bill Nigut, Super Market Institute: The fiftieth anniversary of the federal meat inspection program is a significant date in the American food industry. The program has been a vital tool in the constant effort by all segments of the food industry to bring to the consumer an ever-rising improvement in food quality and value.

We in the supermarket field are keenly aware that the entire system of the mass distribution of food is based upon an unbroken confidence on the part of both the retailer and the consumer in the goodness of the food which is purchased. The integrity of the dedicated men behind the scenes of the food industry in maintaining high standards of quality in food is a foundation stone of our industry's efforts to improve efficiency and cut the costs of food distribution.

It is because of our confidence in them and the federal meat inspection program that processors, manufacturers and supermarket operators can work together to provide "more for all."

General Manager Carl F. Neumann, National Live Stock and Meat Board: The Meat Board is delighted to join other segments of the livestock and meat industry in paying tribute to a governmental service which has not only contributed immeasurably toward safeguarding human health, but which has done much to create consumer confidence in the finished products of our industry.

Today the nation's 167,000,000 consumers take for granted that the meat and meat products which they eat are going to be clean and wholesome. This sense of security on the part of the consuming public speaks highly for the efficient and effective manner in which the federal meat inspection service has been conducted since its inception 50 years ago.

If the trend toward more completely processed and packaged meats continues, it is apparent that in the next 50 years the federal meat inspection service will be rendering an increasingly valuable service to producers, processors and consumers alike.

Secretary-Manager P. O. Wilson, National Live Stock Producers Association: The federal meat inspection serv-



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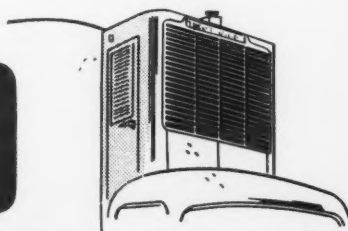
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ice is celebrating its fiftieth anniversary this month. The livestock and meat industry as well as consumers of this country have profited by this service. The purple round stamp which appears on meat which has passed the inspection tells the purchaser that the meat is derived from healthy animals and is suitable for consumption. This represents a sound protective measure to both consumers and producers and over the 50 years it has been in use it has gained the confidence of all the people and resulted in greater use of the basic food in the American diet and has helped maintain high standards of health in this country.

Our congratulations to those who have rendered this service and our sincere wishes for a continuation of the high standards followed during recent years.

President A. D. Donnell, The Rath Packing Co.: The Rath Packing Company's Waterloo plant has had meat inspection service by the U. S. Department of Agriculture since this service was inaugurated in 1906. In my 37 years with the company I have been closely associated with this service and have witnessed the improvement, standardization and extension of the service through this period. Both the consuming public and the industry, as well as the producer, have benefited from the joint efforts of the meat inspection service and the meat industry to furnish wholesome, nourishing and flavorful meat and meat products for the American housewife.

I believe the industry and the public would further benefit if state and local laws and regulations governing processing and meat inspection were made consistent with the high standards of the federal meat inspection service. This would assure the consumer that the 20 per cent of the meat supply which does not come under federal inspection meets these same standards.

Sleeter Bull, Professor of Meats, University of Illinois: In 1905 I read Upton Sinclair's "Jungle." At that time I was greatly impressed as were many others. Since then I realize that the presentation of conditions in the packing industry was greatly overdrawn. It did, however, point to the need for legislation guaranteeing the wholesomeness and safety of our most important food.

Since then government inspection has been accepted wholeheartedly by both packers and consumers. Today 80 per cent of our meat is inspected. No longer do we see



Secretary of Agriculture Ezra Taft Benson speaks at the opening of the exhibit commemorating the golden anniversary of federal meat inspection in the patio of the USDA administration building. The exhibit, in which the American Meat Institute, the Meat Machinery Manufacturers Institute, the National Independent Meat Packers Association, National Meat Canners Association and Western States Meat Packers Association are taking part, will be on view throughout June. It will then tour the country.

the advertisements of the retail markets, "We Sell Only Home Killed Meat."

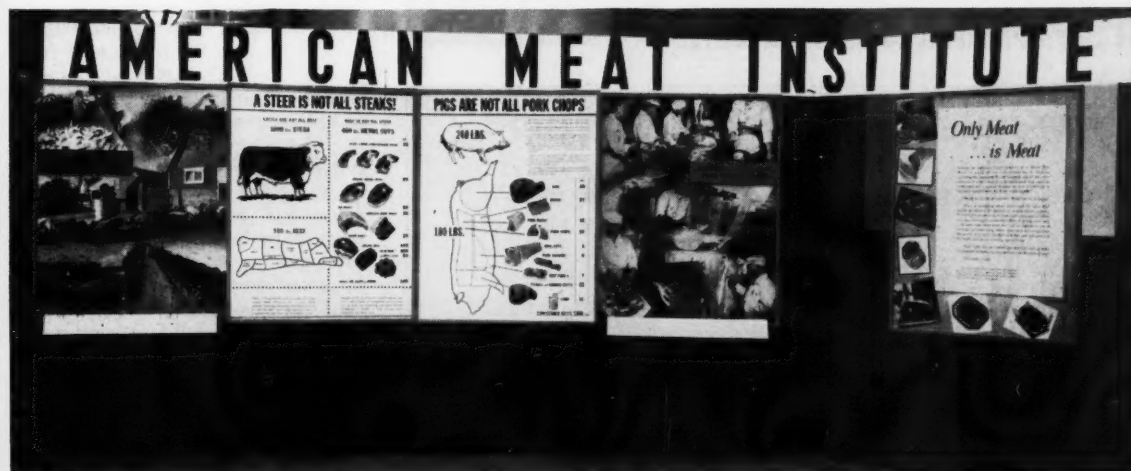
Government meat inspection has been not only efficient but honest. Unlike many governmental agencies, there has never been a hint of scandal in the service.

President Chris E. Finkbeiner, National Independent Meat Packers Association: It is with sincere pleasure that NIMPA compliments the federal meat inspection service on its fiftieth anniversary and its fine accomplishments in standardizing the sanitation and health requirements for meat and meat products. Today our meat industry is in a far better position in the eyes of the consuming public and the basic minimum requirements for meat sanitation in packinghouses over the nation are at their highest level.

Someone has said, "Show me the facts and I will tell you whether or not something is good." The fact is that the intent of the Federal Meat Inspection Act passed by Congress has been well served in that the reputation of

[Continued on page 56]

Part of AMI exhibit marking 50 years of inspection.



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Spring Pig Crop is 8 Per Cent Below '55

The U.S. pig crop for the spring of 1956 totaled 53,085,000 head, a decline of 8 per cent from the spring of 1955, according to the USDA Crop Reporting Board. The number of sows farrowing this spring totaled 7,650,000, which was also 8 per cent less than the 8,359,000 sows farrowing last spring.

The number of pigs saved per litter was 6.94, establishing a new record for spring farrowing and compared with 6.90 pigs per litter in 1955.

Reports on breeding intentions indicate a total of 5,163,000 sows to farrow this fall. This would be 7 per cent fewer than the number farrowing last fall. If these intentions materialize, and the number of pigs saved per litter equals the 10-year average, with an allowance for upward trend, the 1956 fall pig crop would be about 35,000,000 head. The combined spring and fall pig crops for 1956 would then be about 88,000,000 head. This would be 8 per cent less than last year and only slightly below the 1945-54 average.

The number of hogs six months old and over on farms and ranches June 1 was 1 per cent below a year ago.

All regions showed a decline in spring pigs from a year ago except the South Atlantic and South Central regions.

The number of sows farrowed in the spring of 1956 is estimated at 7,650,000 head, 8 per cent less than last year and the 10-year average. The 1956 spring farrowings were 6 per cent lower than indicated by farmer's reports on intentions last December.

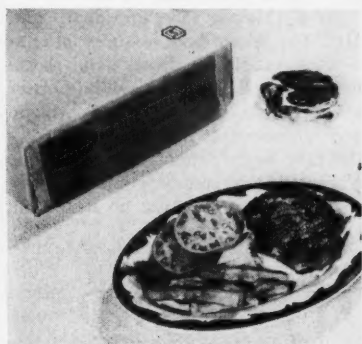
The number of hogs over six months old (including sows) on farms June 1 this year was 15,573,000 head compared with 15,756,000 last year, a decrease of 1 per cent from June 1, 1955. The 1955 fall pig crop which makes up most of the June 1 inventory was 12 per cent larger than in 1954. The cutback in hog inventories to year earlier levels resulted in a 17 per cent increase in total commercial hog slaughter from January through April compared with the same period in 1955. Federally inspected hog slaughter in May was up 17 per cent.

Sows held for fall farrowing represent a smaller proportion of the June 1 inventory of hogs over six months old than last year. Thus, the market supply of barrows and gilts over six months old on June 1 was slightly larger than a year ago.

New Armour Line Features Low Cost Steak Portions

Armour and Company, Chicago, has introduced a new line of low cost steaks aimed at food service operators whose customers include beef lovers with hearty appetites and modest purses.

Marketed under the Banquet and Melrose brand names, the steaks are cut, trimmed and portion sized from lower-grade cattle. However, meat texture, flavor and juiciness are improved by a tenderizing solution of



MEAT COST to the food service operator for this steak sandwich plate is less than 25c, according to Armour.

hydrolyzed plant protein, papain and sugar. The process has the approval of the federal meat inspection service.

Following the tenderizing process the steaks are individually wrapped in cellophane, flash frozen and packed in 10-lb. cartons for convenient freezer storage.

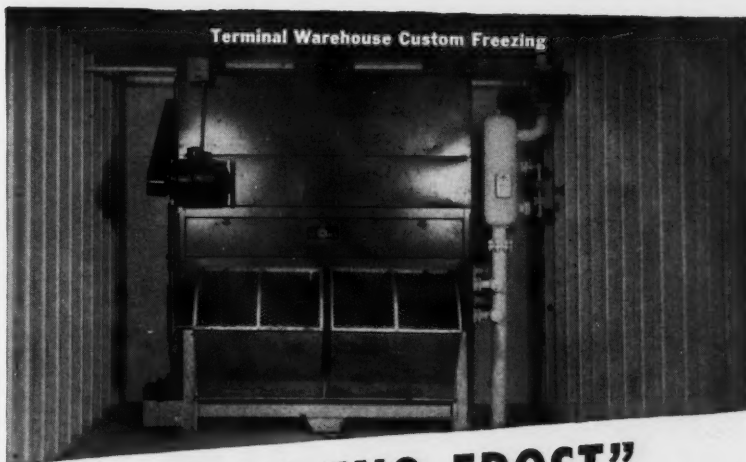
The new line consists of, in the Banquet brand, top sirloin steaks, T-bone steaks, boneless sirloin strip steaks and dinner steaks. Under the Melrose brand are butterfly boneless sirloin strip steaks, T-bone steaks and boneless rib club steaks.

These cuts range in uniform portion sizes from 4 oz. in the boneless rib club steaks to 12 oz. in the T-bone steaks.

At current prices, according to Armour, a 10-oz. Melrose T-bone steak dinner plate could be served at a meat portion cost of 50c or less. A Melrose 4-oz. club steak, suitable for a steak sandwich plate, could be served for a 20c to 25c meat cost.

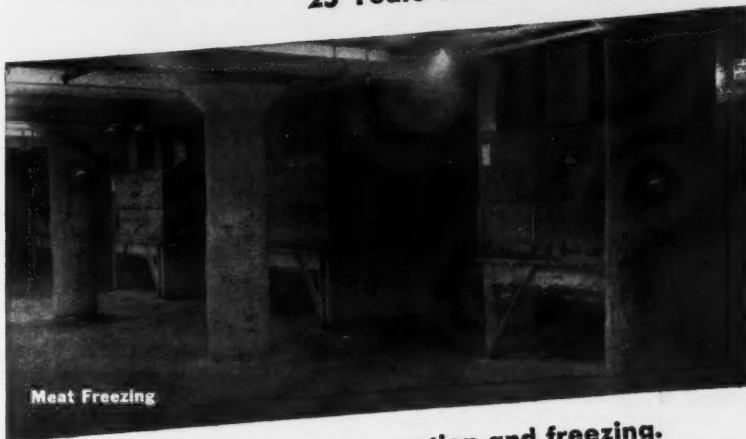
The company reports a fast increasing acceptance for these economy steaks among food service establishments in industrial areas, college towns, pensioners' resorts and other places where customers want large portions at a moderate cost.

The steaks are cooked from the frozen state, and may be broiled or grilled in the conventional manner.

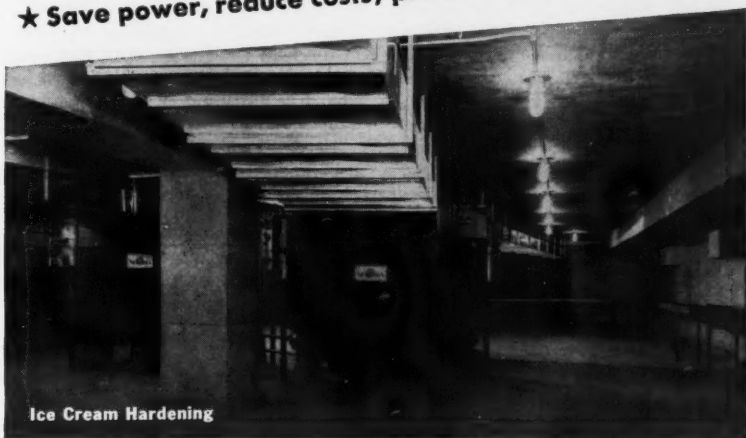


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Write for Niagara Bulletin 105

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STRENGTH OF plastic skin employed in truck body is demonstrated by Joseph F. Heil, president, to Orville Brouer (center), Swift & Company, and A. F. Meyer (left) of Heil. Heil uses a wooden mallet to pound on plastic exterior.

FUSED PLASTIC TRUCK BODY TESTED

DESCRIBING the experience of Swift & Company, Chicago, with the use of plastic truck bodies, Orville A. Brouer, general automotive superintendent, said that the advantages of plastic are 1) its lightness—it is lighter than most metals; 2) non-corrosiveness; 3) ease of cleaning; 4) strength—it may need reinforcement in some instances; 5) translucency; 6) imperviousness to water, and 7) insulation properties.

Brouer spoke on "The Future of Plastic Construction in Refrigerated Transportation," at the official unveiling of Frigid-Van, a plastic truck body developed by The Heil Co., Milwaukee.

In the original body construction plastics lacked resistance to abrasion. However, he said this has been improved through subsequent manufacturing techniques.

In the spring of 1954, the first of Swift's 12-ft. all-plastic body meat delivery trucks (floors were not plastic) was placed in service in Southern California. It was brought back to Chicago in the fall for five months of winter operation to determine what effects, if any, cold weather might have. The unit then was returned to Los Angeles where it is giving excellent performance.

Early in 1955 Swift placed in service a 30-ft. insulated and refrigerated semi-trailer of composite aluminum and plastic construction. Extruded

aluminum flooring was used with composite aluminum and plastic I-beam structural members. The inside wall lining and doors were made of corrugated Fibreglas and the ceiling and outside panels of plastic. The semi-trailer has been used in country market delivery. It still presents a very attractive appearance with the Swift red color impregnated in the outside panels. The corrugated plastic side-wall lining is withstanding abrasion and wear surprisingly well, Brouer said. If a hole is punched in the side wall, either inside or out, as has been the case with industrial fork truck loading, it is easy to repair.

In April of this year Plankinton Packing Co., Milwaukee, a Swift division, placed in operation a 12-ft. Heil Frigid-Van. The specifications for this body were secured in part through the cooperation of Swift & Company. This truck body is made in one piece. Limited operational experience proves that its lighter walls are more efficient for payload, strength and insulating properties, Brouer explained. Complete operational data will be collected during hot summer months.

Swift has one trailer and five meat delivery trucks with plastic bodies and five ice cream trucks with plastic doors. All of this equipment is operating very well, Brouer observed. The plastic doors are considerably

lighter in weight, reducing the work in opening and closing doors. There is also less heat transfer.

A. F. Meyer, vice president, The Heil Co., described features of the new monolithic body and later demonstrated an actual molding operation. Beside the reduction in weight and consequent improved payload, the new body cannot lose insulation efficiency. Air cannot get at the insulation. There also are no structural

members to transfer heat to the skin. The plastic skin is a good insulator. The insulation, currently balsa wood, is fused and impregnated with the plastic material. The plastic monolithic body is said to be stronger than metal; it is never affected by moisture and is resistant to acids and salts, Meyer stated. Doors are molded with the body assuring perfect fit.

Plastic resins used in the Heil body have been developed by Celanese Corp. of America. R. J. Savage of this firm molded a sturdy toy boat out of the fluid plastic and limp fiberglass cloth for the assembled press representatives. Howard P. Milleville, editor, *Food Processing*, won the boat.

H. O. Kirkpatrick, manager, Coldmobile division, Union Asbestos & Rubber Co., Blue Island, Ill., reported a pull-down test conducted with a Frigid Van. Using a Coldmobile 1-hp unit the temperature within the plastic body was pulled to 12° F. in an ambient temperature of 70° F. With the same body size in conventional construction, the 1-hp Coldmobile unit never pulled the temperature below 25° F. Kirkpatrick also commented that in this superior performance the plastic body required only 1,600 Btu per hour of the potential 3,000 Btu. Kirkpatrick explained heat loss in the new body at 12° F. is half the heat loss in a conventional body at 25° F.

How Wage and Hour Regulations Affect Your Company

by Newell Brown, Administrator
Wage and Hour and Public Contracts
Divisions, U. S. Department of Labor

INVESTIGATION of meat industry adherence to federal minimum wage laws during 1955 indicated that there are many establishments that should improve their compliance records. Non-compliance, especially with respect to minimum wage and overtime pay provisions resulted in penalties amounting to \$415,546 in back wages. With the \$1 minimum wage which became effective March 1, 1956, violations this year could be much more costly.

Representatives of the wage-hour division investigated 478 meat firms in fiscal 1955 and found that 324, or 68 per cent, were in violation of the minimum wage, overtime pay or child-labor provisions with respect to one or more employees. (THE NATIONAL PROVISIONER figures indicate that there are 6,000 meat firms, i.e., packers, sausage manufacturers, renderers and wholesalers, in the United States.) Another finding was that out of 28,032 employees covered by the wage-hour law in the 478 firms, 3,383 or 12 per cent were not paid all that legally was due them.

Sixty-two per cent of the investigated companies failed to comply with overtime provisions and owed \$312,089 in back wages for their violations. Minimum wage violations by 15 per cent of the firms covered showed that they had violated these requirements by \$103,457.

Also, 15 per cent of the 478 companies were violating the child-labor laws by illegally employing young people.

The rate of these violations may be overstated and should not be projected because investigations were concentrated where it was believed that violations were most likely to occur. However, the wage and hour and public contracts division of the U. S. Department of Labor says there is a very definite need for more thorough knowl-

edge of the Fair Labor Standards act in the meat industry. Most violations were unintentional and resulted because employers were uncertain how to apply the law.

Since the gross average hourly earnings in the meat products and packing industry are well above \$2, the dollar minimum should have little impact on wage rates as a whole. However, it might be well for some employers to familiarize themselves with the new statutory minimum rate.

What is the basic rate?

Basic provisions of the federal wage-hour law provide for 1) a minimum wage of \$1 an hour effective March 1, 1956; 2) overtime pay of at least time and one-half of the regular rate for all hours worked over 40 a week; 3) a minimum age of 16 years for most jobs and 14 years for a few, and, 4) an 18-year age minimum for work in occupations designated hazardous by the Secretary of Labor.

Except for the minimum wage, the application of the law to the meat packing industry remains the same as before enactment of the 1955 amendments.

Who is covered?

1. Employees of a meat packer who produces meat or meat by-products for interstate commerce. The law also applies if meat is sold for consumption in the state in which the packer is located, but by-products moves out.

2. Packers who do not ship interstate themselves but who know or have reason to believe at the time of production that any unsegregated part of the meat or the by-products on which his employees work will move out of the state directly or indirectly, must comply with the act.

3. The law applies also to all employees, including maintenance men, watchmen and office workers as well as those directly connected with meat operations when production of goods is for interstate commerce. Coverage

also exists for employees who travel across state lines during their work or who ship, prepare for shipment or transport meat and by-products across state lines.

4. Even though an employer does not ship meat or meat by-products in interstate commerce, either directly or indirectly, the following employees are covered: a) employees who purchase or order materials from other states; b) employees who unload, unpack, check or otherwise handle goods on receipt directly from outside the state; c) employees who maintain records on such interstate activities; d) employees who in the course of their jobs, make use of commerce instruments such as telephone, telegraph or mail for interstate communications.

Livestock Operations Exemption

The law grants an overtime pay exemption for 14 weeks in the year for employees who handle, slaughter or dress livestock. This includes workers who 1) transport livestock to the slaughterhouse or stockyards; 2) receive the livestock, and 3) actually do the slaughtering and dressing. Also exempted in the category are employees whose occupations are a necessary incident to handling, slaughtering or dressing livestock and who work exclusively in those portions of the premises devoted to these operations. Cleanup and maintenance men are included.

If the packing plant slaughters livestock and then prepares the meat for distribution as fresh or cured meat or sausage, the exemption can apply to workers engaged in handling, slaughtering or dressing departments; but not to employees who are manufacturing, curing, smoking, grading, cutting and packing meat products and by-products. Exemption ceases at the cooler. Subsequent operations are not exempt. If in a workweek an employee performs both exempt and non-exempt operations he will not be exempt dur-



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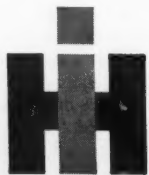
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ing that particular working period.

If no cutting or other work is done on the meat after it is cooled, then all plant employees, including refrigeration men and shipping employees, would be within this overtime exemption.

Some Overtime Pay Problems

The act requires that both minimum wage and overtime pay be computed on the basis of hours worked *each* workweek. Overtime cannot be averaged out. It must be based on the employees' hourly rate.

Overtime pay for piece workers may be figured on the regular rate determined by dividing the total piece-rate earnings for the workweek by the number of hours worked. Or, if the employer and employee agree, overtime may be paid for work during overtime hours at one and one-half times the piece rates actually paid for the same work during non-overtime hours. Of course, such piece rates must be high enough to yield the minimum wage.

What Records Must Be Kept

Employers are required to keep records on wages, hours, and certain other specified items required for their own information. No special form or order for records is necessary. Payroll records must be kept for at least *three years* from date of entry. Time sheets and cards need be kept only *two years*. Under certain conditions microfilm copies may be kept. Complete data on this is available in the record-keeping regulations, Part 516.

Firms that have covered employees must display a poster where employees can see it.

How Pay Is Recovered

The federal wage-hour law provides three methods of recovering back pay.

1. Employees may bring suit to recover back pay and liquidated damages equal in amount to wages withheld, plus attorney's fees and court costs.

2. On written request of employees, the Secretary of Labor may bring suit against employers. In this case, employees cannot recover statutory liquidated damages.

3. The division administrator may supervise payment of back wages for employees. The employee may not bring suit if he agrees to let the administrator supervise the back-wage payments and has been paid in full.

Where to Obtain Information

The simplest way to avoid inadvertent violations of the Fair Labor Standards Act is to consult the wage and hour and public contracts division of the U. S. Department of Labor. Regional offices are located in Boston, New York, Philadelphia, Birmingham, Cleveland, Chicago, Kansas City, Dallas, San Francisco and Nashville.

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What They Say About Inspection

[Continued from page 45]

the meat industry and its products is now one of the highest of any industry.

The meat inspection service has always been ready and willing to accept new methods, new ideas and new processes. It is hoped the agency will continue this policy as at this time our industry is making great changes in prepackaging, etc. If I had any suggestion to make to the federal meat inspection service, it would be that it attempt to evaluate more quickly the advisability of changes and to give a green light sooner if at all possible.

President H. Harold Meyer, H. H. Meyer Packing Co.: The growth of federal meat inspection over the past 50 years attests to its acceptance as a standard of wholesomeness for the protection of the meat consuming public. The extension of its principles of inspection to all food producers would be of utmost benefit and protection to the entire food industry.

Chairman H. H. Corey, Geo. A. Hormel & Co.: In 50 years of living with and abiding by the rigid, close inspection methods of the Meat Inspection Branch, it is difficult to see how the cause of meat, the public's interest and the meat packing industry itself, could have gotten along so well without it.

While I believe the desire by private enterprise, itself, to have wholesome, nutritious, and attractive meat products is the strongest possible force to that end, at the same time, in the light of experience, it is difficult to see how this desire ever could have been as effective without the expert inspection of the federal meat service. The two forces have worked together and the common good of the country has been served.

In our plant in Austin, Minn. we have 39 men working under government service; the harmony and efficiency of these people is to be highly commended. I would like to pay tribute to the men of the Meat Inspection Branch for their dedicated attitude toward their work. Most of them could leave the government service and go elsewhere at greatly increased incomes, but they stay on the job, conscientiously and industriously administering the provisions of the Meat Inspection Act. We have found the men stationed with us are of material assistance to the Hormel organization which constantly strives to supply the public with clean, wholesome meat and meat food products.

It is the hope of people in the meat industry doing business interstate that the time will come when packers operating within state lines will copy federal inspection rules and regulations and apply them to meats processed and distributed within the states. There are a great many economic factors involved in that hope, of course, but it is primarily that the health of the nation can better be insured by the adoption of such intrastate provisions.

President W. W. McCallum, John Morrell & Co.: I believe everyone is entitled to the assurance that the meat products they buy have been carefully processed under completely sanitary conditions from animals free of disease.

For the past 50 years the Meat Inspection Branch of the U. S. Department of Agriculture has done an excellent job in providing this assurance for the consumers of meat and meat products which have been produced in federally inspected plants.

We of John Morrell & Co. have always placed great stress on the quality of our products. We owe a deep debt of gratitude to the federal inspection service for helping to provide our customers with these quality products.

Vice President N. L. Chaplicki, National Tea Co.: I endorse wholeheartedly a salute to the federal Meat Inspection Branch on its fiftieth anniversary for a "job well done." Very few people throughout the United States, eating meat every day, realize the protection that the federal meat inspection program has given to them over these past 50 years.

It has always been a mystery to me how the meat inspection service can train its inspectors to perform their job, in all types and kinds of packing plants in the United States, with such integrity.

Field Secretary Wilbur L. Plager, Iowa Swine Producers Association: The meat inspection service is one of the branches of the USDA that has meant far more to us as livestock producers than we realize. It has been with us a good many years, many improvements have been made since its inauguration to the point where it now runs so smoothly that we just accept its results. Without inspection consumers would not have the confidence in our product that it deserves. It is very cheap insurance for our investment in the production of livestock. The confidence it creates is one of the means of helping us to continue in this gigantic enterprise.

I have had the opportunity to visit many packing plants and see federal meat inspection in operation; on every occasion I have had renewed confidence in the work that it is doing and its necessity to the livestock industry. I am sure that the next 50 years will see renewed interest and improvements for the benefit of consumers as well as livestock producers.

President John A. Logan, National Association of Food Chains: Federal meat inspection has provided American consumers with assurance of sanitary meats and has resulted, over the years, in the adoption of similar standards of sanitation by many state and local communities. The anniversary celebration serves to dramatize the progress made by the whole food distribution industry in establishing and maintaining high standards of cleanliness and sanitation.

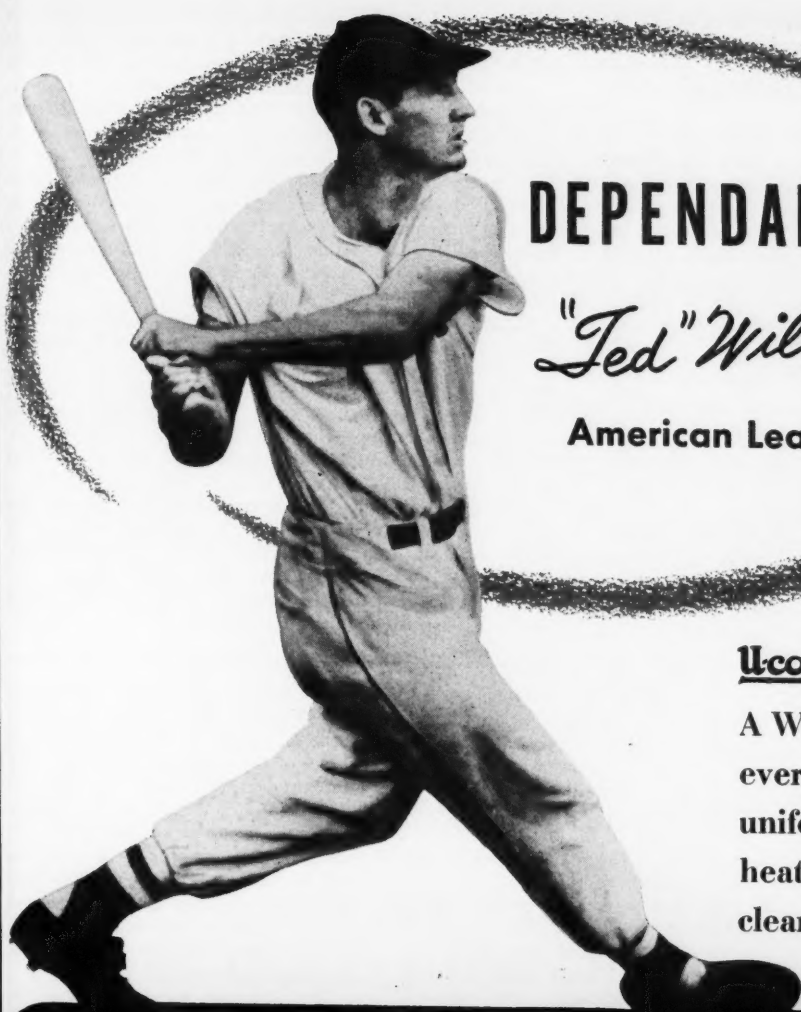
President Don C. Collins, American National Cattle-men's Association: In my recent talks to cattle groups I have stressed the idea that service is one of the important things that cattlemen must offer to homemakers—service and quality along with the actual job of producing beef animals.

I believe the efficient meat inspection service that our federal government has provided for half a century has helped materially in giving this service to the housewife and has made the sales of beef to her easier. The homemaker knows that she is getting a wholesome product, and the cattleman can sell his product to her confident of its wholesomeness—and confidence is probably one of the best trademarks that a product can bear.

We believe the meat inspection service over the past half century has been worth far more than the small expense involved. In fact, when viewed from the standpoint of the consumer, its cost has indeed been low—less than a fraction of a cent a pound or much less than a single dollar for all the meat the average consumer eats in a year. We have always contended that this small cost, since it is primarily for the consumer's protection and benefit, should be paid from federal funds.

I believe that cattlemen everywhere will continue to praise and support the service of this branch of the government for assuring us and the consumer that the beef we produce is wholesome and so labeled when sold.

Secretary C. H. Bromann, National Association of Retail Meat and Food Dealers: Federal meat inspection has



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taken all mystery out of the procurement of meats by the food retailer. He can buy all species and varieties with full confidence that they were slaughtered and processed under the finest sanitary conditions, retaining full wholesomeness and nutrition.

The protection and assurance given to the retailer by federal inspection enables him to do a good job of merchandising meats with satisfaction that his products meet the standards demanded by consumers.

Consumers purchase with greater confidence as they know their meats have passed the most rigid tests for freedom from disease and other factors which might affect their quality and wholesomeness. There is little doubt but that federal inspection has stimulated the per capita consumption of all meat products.

The Meat Inspection Story

[Continued from page 39]

maintained under 70 in 1941 and 1945, but by 1955 when f.i. processing reached 102,307,000 head, it represented about 75 per cent of total U. S. slaughter.

Another indication of the way the activities of the meat inspection service have increased in scope as well as volume is found in the annual figure on "inspection pounds" of meat and meat products (sausage, cured meat, sliced bacon, canned meats, etc.) processed under federal

inspection. Complete statistics are not available, but it is interesting to note that "inspection pounds" rose from 7,292,202,000 in the 1937 calendar year to 11,515,993,000 in 1946 and in the 1955 fiscal year amounted to 16,373,853,029. In the 1937 and 1946 years the total dressed weights of livestock slaughtered under inspection were 11,358,827,000 lbs. and 15,648,501,000 lbs.

The figures indicate not only that the inspected meat industry has increased the volume of processed products that it turns out as livestock production has risen, but it can also be inferred that processing (preparation of the product beyond its original state) has gained in relation to fresh meat output.

During fiscal 1906 (last year of inspection on a permissive basis) inspections were performed in 163 establishments in 58 cities. In fiscal 1908 (first full year under the act) inspections were made in 787 plants in 211 cities. At the close of fiscal 1939, there were 646 establishments operating under inspection in 242 cities. In fiscal 1955, 1,149 establishments in 446 cities and towns operated under inspection.

During 1939 the MIB approved 17,041 labels and other markings for use on meat; by 1955 the volume of this work had more than doubled to 36,631. In 1939, the MIB examined 658 sets of drawings and specifications for plant construction and equipment; during the last fiscal year the MIB reviewed 911 such projects.

USDA Cites Wyndmoor Lab Men for Research in Fats

The work of the Eastern Utilization Research Branch of the Agricultural



DR. AULT

Research Service, Wyndmoor, Pa., in finding new uses for abundant farm products, including animal fats, was recognized recently as the chief of the branch and two members of the staff received medals and citations

from Secretary of Agriculture Ezra Taft Benson in Washington.

Dr. P. A. Wells, chief of the branch, was one of seven USDA employees to receive its highest honor, the "Distinguished Service Award," consisting of a gold medal and a citation. Dr. Waldo C. Ault and Robert R. Calhoun, jr., members of the Wyndmoor staff, were among those receiving a silver medal and a citation as winners of the USDA's "Superior Service Award."

Dr. Ault, head of the animal fats section at the branch, was honored "for his contribution in leading research in the chemistry of fats which has resulted in major scientific advances in increased utilization, thus aiding American agriculture and the national welfare."

Dr. Ault directs the activities of about 30 chemists who are finding new uses for animal fats. Research

projects led by Dr. Ault have resulted in increased utilization of fats in animal feeds and have found an important place for animal fats in the plastic field and production of chemicals. They also have demonstrated the value of these fats in the hot-tip tinning of steel and in the manufacture of synthetic rubber.

Calhoun was cited "for developing new or expanded uses for agricultural commodities through the design and construction of new and improved scientific instruments and research equipment."

FAS, NRA to Cooperate in Developing Markets Abroad

A program agreement to develop and expand markets abroad for U. S. inedible tallow, grease and proteins was executed last week in Washington, D. C., between the USDA Foreign Agricultural Service and the National Renderers Association.

Surveys of the problems and possibilities of developing new markets in Japan, Korea, Spain, Italy, Austria, Greece, Yugoslavia, Turkey and Egypt will be studied. Projects in market research, market analysis, sales promotion and related training activities will be carried out under the agreement.

The administrator of the FAS has agreed to make available under this program foreign currencies equivalent to more than \$52,000 while the NRA agreed to contribute \$14,000.

It is anticipated that the first project will be underway around July 1.

Richard B. Mortimer, NRA president, and W. F. Beedle, George W. Gooch Laboratories, Ltd., Los Angeles, will travel to Japan and Korea. Purpose of the trip will be to increase U. S. exports of inedible tallow and grease by explaining to processors in the two countries new uses for these products, and to iron out existing differences between U. S. trade and Japanese and Korean importers with regard to quality standards, methods of shipment, sampling and analysis.

The program agreement was the first to be signed by the Livestock and Meat Products Division of the FAS, it was pointed out by M. A. Drisko, director. Gwynn Garnett, administrator of the Foreign Agricultural Service, congratulated the NRA for its excellent cooperation in participating in the program.

Sodium Caseinate Receives Limited MIB Approval

Sheftene sodium caseinate has received MIB approval for use as an ingredient in certain meat food products prepared in federally inspected meat packing and sausage manufacturing plants. The MIB terms food grade sodium caseinate acceptable for use in "meat food products such as loaves (other than meat loaf), soups, stew, and the like." MIB approval, however, excludes use of the material in sausage and meat loaves. Sheftene sodium caseinate is a product of the Sheffield Chemical Co., a division of Sheffield Farms Co., Inc., New York.

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you get bigger pay loads when **COLDMOBILE** cools your trucks

Compactly built, a Coldmobile cooling unit takes up little inside-body space...lets you load more cargo for bigger pay loads and extra profits.

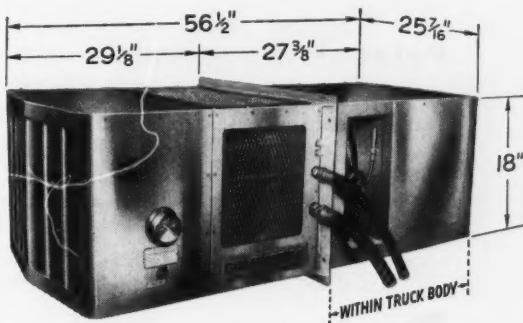
Meats, dairy products, sea food, flowers—in fact, any perishables—get positive cooling protection all the time because Coldmobile maintains proper temperature automatically and defrosts automatically.

Truck powered units eliminate special servicing. Here's real trouble-free operation with nothing to service—no ice bunkers to fill...no batteries or separate engine to maintain. Coldmobile units are truck powered, making refrigeration a by-product of driving. Constant, efficient cooling is provided with little or no effect on truck performance or fuel consumption.

New cooling economy—available in three models. Model "L" (350 lb.) is ideal for over the road operation, operates only when truck engine is running. Model "LE" (550 lb.) adds a convenient plug-in for electric stand-by operation. The Split "LE" (600 lb.) is available for low body trucks.

For complete information, write:

Coldmobile Model "L"—a complete, low-cost package that's easy to install, easy to maintain.



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Don't be fooled about food wrappers

**correct packaging
calls for wrappers
that have wet-strength
as well as grease-resistance**

HERE'S WHY — most foods contain *both* moisture and grease. So doesn't it stand to reason that for best protection you need a wrapper that has wet-strength and at the same time resists grease? Patapar Vegetable Parchment has *both* qualities.

NOTE FIGURES FROM U.S. DEPT. OF AGRICULTURE (CIRCULAR NO. 549):

	Water Content	Grease or fat content
BACON	20%	65%
BEEF	60%	22%
BUTTER	15.5%	81%
CHICKEN	66%	12.6%
CREAM CHEESE	53.3%	36.9%
DUCK	54.3%	28.6%
HAM	42%	35%
MARGARINE	15.5%	81%
PORK LOIN	52%	32%
SAUSAGE	44.8%	41.2%
TURKEY	58.3%	20.2%
VEAL	68%	12%

These are just a few of the hundreds of foods that need the protection of a wrapper, like Patapar, that has WET-STRENGTH as well as GREASE-RESISTANCE.

Patapar is NON-TOXIC and meets every requirement of the Federal Food and Drug Act. It is made in many different types — each tailored for special applications.

**Patapar provides sure protection
—sales appeal, too!**

Patapar's rich, white texture is fresh looking and appealing. It comes in sheets or rolls — plain or colorfully printed. Our printing service includes sketches, art work, typography, engravings. Special inks are used that are colorfast and non-toxic.

Tell us your requirements so we may select the type of Patapar for your application.

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HI-WET-STRENGTH • GREASE-RESISTING

HEADQUARTERS FOR VEGETABLE PARCHMENT SINCE 1885



Pet Food Manufacturers To Convene in Chicago

The Pet Food Manufacturers, division of American Feed Manufacturers Association, will hold its second annual convention at the Drake Hotel, Chicago, September 20-21. Speakers will discuss pet nutrition, pet food control relations, package design and other topics.

On Thursday, September 20, Dr. Wayne H. Riser, secretary, American Animal Hospital Association, will discuss, "Prepared Pet Foods and the Veterinarian." During the same session, Dr. Paul H. Phillips, department of biochemistry, University of Wisconsin, and director of the AFMA canine nutrition project, will present a summary of the research work completed in the past year.

Ray Hanfield, executive director, National Dog Welfare Guild, will talk on "Making Dog Ownership More Popular" during the second day of the convention, and Jim Nash, president, Nash Studios, New York City will speak on "Package Appeal."

Walter Kendall, Kendall Foods, Inc., Los Angeles, division executive chairman, has announced that all manufacturers of pet foods are welcome to attend. Advance registrations are being made through the American Feed Manufacturers Association, 53 W. Jackson blvd., Chicago 4, Ill.

New Diagnostic Facility Opened at Sacramento

The California Department of Agriculture has announced the completion and opening of the new Sacramento livestock and poultry pathology laboratory.

Cost of construction of the new facilities was \$317,476. The laboratory completes the state's ten-year plan to establish four general laboratories to serve the state with livestock and poultry diagnostic centers. The other laboratories are located at San Gabriel, Fresno and Petaluma.

Canadian Railways Get Nod On Interim Rate Increase

Canadian railways have been authorized by the Board of Transport Commissioners at Ottawa to increase freight rates by 7 per cent between July 3 and October 31. The increase is an interim measure pending fuller board consideration of an application by the companies for a general 15 per cent boost.

Joint international rates between Canadian and U. S. railways are not affected by the increase authorization.

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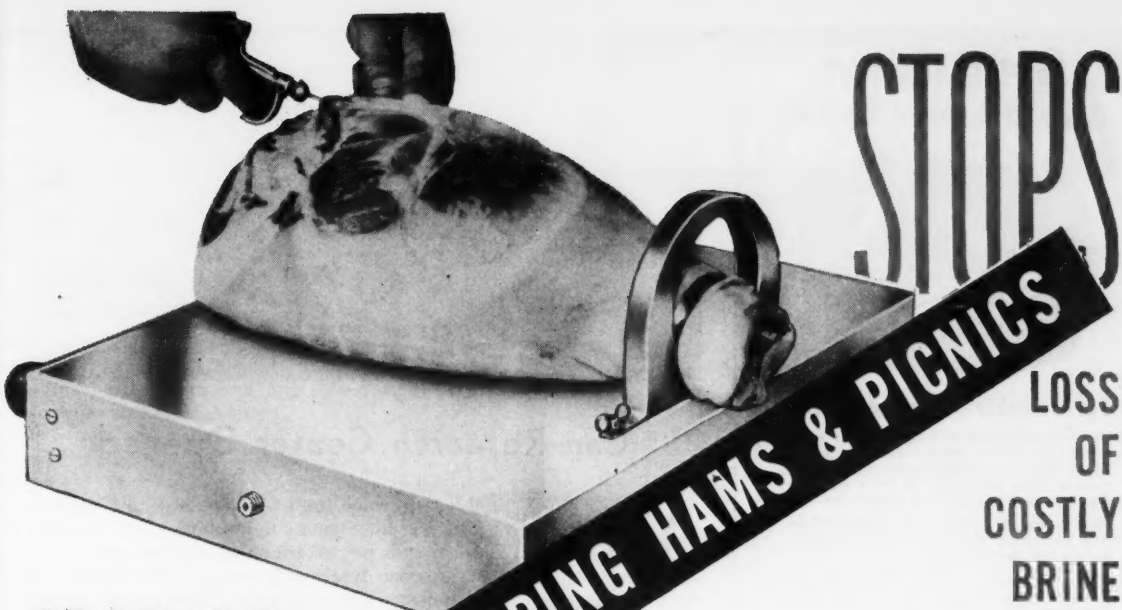
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New and Improved Operation

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SIMPLEST MACHINE OF ITS TYPE.

Stainless steel construction with only one moving part for trouble-free operation. Fits any scale. Air operated.

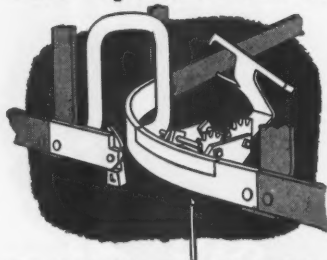
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COST — ONLY \$335.

FREE TRIAL PERIOD. You can convince yourself without obligation that the Shank Halter will pay for itself in a short time—by saving brine and labor.

Le Fiell All-Steel Gear-Operated Switch



For Trouble-Free Switching

Here's a rugged track switch you can really depend on. Won't break, needs no maintenance. Assures a smoothly operating track system—no more shutdowns, no more expensive time lost for annoying track breakdowns.

The safe gear-operated feature gives you positive control, as the switch is fully "closed" or fully "opened."

Easy to add to your present track system, the Le Fiell all-steel switch comes as completely assembled unit, including curve, ready to bolt in place. All joints are made at track hangers for accurate alignment with adjoining rail. Saves three-fourths installation time.

Available in all types for $\frac{3}{4}$ " or $\frac{1}{2}$ " x $2\frac{1}{2}$ ", $\frac{1}{2}$ " x 3" or 1-15/16" round rail.

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MITTELHAUSER & WALTER, Hamburg
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- South, Central and Latin American
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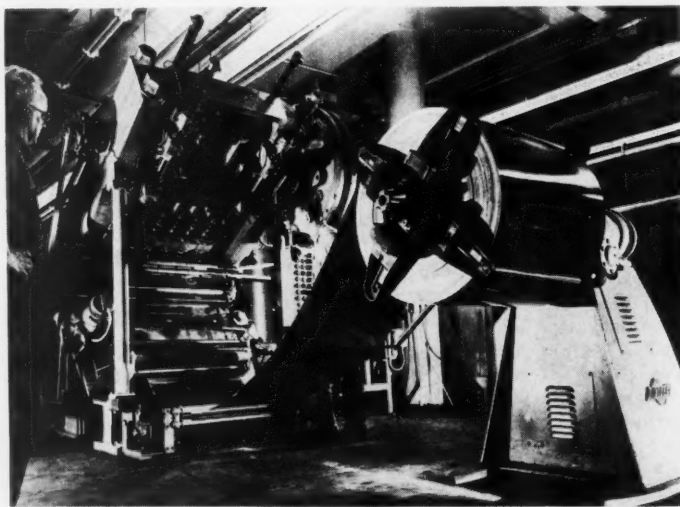
Can Research Center Opened

A PROTOTYPE of things to come from Continental Can Co.'s new metal research center is a huge gang-die machine which can produce about 1,200 can ends per minute. This unit was one of the many exhibits shown at an open house last week at the \$7,000,000 metal research and development center in Chicago. Occupying approximately 260,000 sq. ft. of floor space, the building will have a staff of 600; 265 will be scientifically trained. The center's personnel and facilities will explore ways of manufacturing better cans and their utilization as containers by customers.

The can end manufacturing press shown below is a sample of work to be performed. The unit was designed by staff engineers and built in its machine shop and is now being tested. When tests have been completed, units will be built for the company's can manufacturing plants. The new press uses steel in 15-ton rolls. It inspects the roll for uniform tin or chemical covering of the base steel and for gauge thickness. Its memory component rejects imperfects.

The research center has a meat and meat products division. An open house display showed meat cans treated with coating that makes removal of meat contents easy, and ham tins treated to prevent phosphate blacking during retorting of the ham. Canned meat and dog food were undergoing incubator storage life tests in black iron cans. In other sections various canned meat products were being tested for thermal death time. Changes in can manufacturing methods and packing-house formulas call for a redetermination of this factor.

T. C. Fogarty, president, said the research center will support manufacturing effort and provide answers to consumer problems unsolved at customer service laboratories. Lenvik Ylvisaker is general manager.



Wage-Hour Law Trends From State Capitals

A new general minimum wage law, requiring intrastate employers of more than three workers to pay hourly wages of at least 90c, was enacted this year in Rhode Island.

Other proposals for new or more stringent state wage-hour laws failed of enactment in the legislatures of Arizona, Georgia, Kentucky, Michigan, New Jersey and New York, with such a measure still pending at this writing in Massachusetts.

A summarization of these and other current-year developments with respect to wage-hour and related laws, as reported from state capitals, follows:

ARIZONA: Unsuccessfully introduced in the Arizona legislature was a bill proposing a \$1 minimum hourly wage to be paid to all intrastate workers.

DELAWARE: The state Labor Commission recently announced the appointment of committees to study and recommend revision of Delaware laws covering the employment of women with respect to wage standards, hours and leave standards, and health and safety.

KENTUCKY: A bill to set 50c an hour as a general minimum wage for intrastate workers was passed by the Kentucky House of Representatives but died in the state Senate.

MASSACHUSETTS: A bill passed by the Massachusetts House of Representatives and sent to the state Senate would increase from 90c to \$1 the minimum hourly wage which must be paid by all employers not covered by special wage board orders providing lower minimums.

MICHIGAN: Failing of enactment in the Michigan legislature were bills calling for a minimum wage of \$1.25 an hour up to 40 hours and not less than time and a half for work exceeding 40 hours. Another unsuccessful measure proposed a 90c minimum wage.

NEW MEXICO: A new state minimum wage law enacted by the 1955 New Mexico legislature was invalidated early this year by District Judge A. W. Marshall of Deming. He ruled the act was unconstitutional because it set up "classifications which are arbitrary and capricious" and which discriminated against certain classifications.

The act had been criticised by labor leaders at the time of its enactment for the fact that many "service employes" were required to receive only 50c an hour, while other workers were given the protection of a minimum rate of 75c.

Know fat or oil content in 15 minutes!

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The new Steinlite Fat and Oil Tester is being used to rapidly determine the fat content of:

FRANKFURTERS	MEAT PRODUCTS
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With the Steinlite non-technical personnel can make rapid fat tests. Avoid losses from sub-standard or extra-legal batches. Rapidly make corrections in batches which vary beyond the permissible range. Maintain high quality for consumer acceptance.

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Flashes on suppliers

MILPRINT, INC.: BERT G. HEFT-ET, vice president and general sales manager, has been elected a director of this Milwaukee company. He has been associated with the firm for 25 years. DAVID R. DAVIES has been named to the Milprint sales staff and will work out of the company's Philadelphia office.

AMERICAN CAN CO.: EDWARD K. WALSH, formerly assistant general

manager of sales, has been named general manager, sales department. He began his career with the company in 1929 and has been in sales positions in New York, Baltimore and the Atlantic division. He was named assistant general manager of sales in 1950. In another sales appointment, JOHN A. TULLY has been promoted to district sales manager at the Boston office of the organization.

EKCO-ALCOA CONTAINERS INC.: Promotions and additions to the sales staff have been announced by this Wheeling Co. The field sales organization is under direction of

JAMES M. WALKER, sales manager. WAYNE MARCOUX has been appointed sales development manager. New sales personnel and headquarters are: LLOYD WEST, formerly sales manager of the foil container division, Sutherland Paper Co., Omaha, Neb.; TOM LEO, Alliance, Ohio, and BOB ANGSTEN who will serve the south side of Chicago and adjacent areas.

CROWN CAN CO., DIV. CROWN CORK & SEAL CO., INC.: DENTON ANDERSON has been appointed New York district sales manager for this Baltimore, Md., company.

THE DOBECKMUN CO.: Appointment of FRED E. BELL as Los Angeles district manager, packaging division, has been announced by this Cleveland firm. He had served previously as Cleveland district sales manager. Other West Coast sales appointees are GENE WOEMPNER, located at Berkeley, and STEWART PRICE of San Francisco.



FRED E. BELL

CHASE BAG CO.: Appointment of LEE S. RALPH as sales manager of the St. Louis branch of this Chicago firm has been announced by W. N. BROCK, vice president and general sales manager. Ralph, who has been associated with the firm's New York office, will coordinate the sale of textile bags, Polytex bags and liners and other packaging products.



LEE S. RALPH

THERMO KING CORP.: Purchase of a 90,000 sq. ft. manufacturing plant has been announced by M. B. GREEN, vice president. The new plant will absorb activities of outlying plants and reduce operations to two factories.

PACIFIC INDUSTRIAL ENGINEERING, INC.: Green Bay Foundry & Machine Works has been appointed exclusive Midwestern distributor for this Pasadena, Calif., firm. Distributorship is on a reciprocal basis.

PLATECOIL DIV., TRANSTER MFG. INC.: Process Instruments & Equipment Co. of Charleston, W. Va., has been named distributor for this Lansing, Mich., company.

Congratulations.

Federal Meat Inspection Service — on your 50th Anniversary!

(FROM ANOTHER
"OLD TIMER")



Pictured here is EVERHOT'S newest addition to the evergrowing line of meat marking equipment. The X-54 features instant-acting thermostat heat control and carries a full six-month heating element guarantee.



(Shown above) One of the first legend branders in general use. Designed by Everhot, of course.

Come to EVERHOT
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EVERHOT has served the Meat Industry for close to forty years . . . playing a vital part in the development of identifying equipment that sells your products. Whatever your marking problems, EVERHOT will solve them effectively and economically just as EVERHOT has provided the "answers" in the past. Our hats are off to the Federal Meat Inspection Service . . . and our sleeves are rolled up ready to go to work for you!

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57 South 19th Avenue

Maywood, Illinois

The Meat Trail...

Partner, Key Employees Buy Peyton Packing, El Paso

Two industry veterans who worked their way up to become partners in Peyton Packing Co., El Paso, Tex., have sold their interests for more than \$2,000,000 to a third partner, SETH N. CHAUVET, and a group of key Peyton employees.

The company has been reorganized as a corporation, with Chauvet as president. Chauvet and Peyton employees will retain a majority of the company stock but plans are underway to offer common stock to the public for the first time since the firm was organized in 1910.

Retiring from the industry are L. F. MILES, a 52-year meat packing veteran, and H. B. (BABE) HARRIS, a 30-Peyton veteran, who with Chauvet bought out the interest of the founder, the late J. C. PEYTON, in 1943. The trio formed a partnership in 1944 after buying out the minority stockholders. The partners later also acquired sizeable oil interests in New Mexico.

One of the largest industries in El Paso, the Peyton firm occupies 23 acres with its MIB-inspected plant and stock pens and employs some 500 persons, who process an average 60,000 head of cattle, 80,000 hogs and 10,000 sheep a year. Annual sales top \$20,000,000 and the yearly payroll exceeds \$2,000,000.

Chauvet joined the company in 1913 as a meat wagon driver. He became vice president in charge of cattle buying in 1924. Harris started as a posting machine operator in 1926 and was vice president and treasurer before the merger of three separate companies into one in 1938. Miles, who entered the industry as a telegrapher with Armour and Company in Chicago 52 years ago, joined Peyton in 1927 as sales manager. Miles later became vice president and, after Peyton moved up to board chairman, served as president until the partners bought out Peyton's interest.

Miles is the holder of a 50-year pin from the American Meat Institute and served as a director of the Institute for four years.

In retirement, the two former partners plan to catch up on fishing, travel and loafing while keeping an eye on their oil interests. Both will retain their homes in El Paso.

The new president said no changes are planned in the company and it will concentrate on building up the market for its Del Norte brand meat products.



PLAQUE HONORING the Chicago plant of Swift & Company for "outstanding safety performance" during 1955 is presented by Chicago Mayor Richard Daley (left) to Steve Senka, a member of the company's industrial oil department. Presentation was made at annual awards dinner of the Greater Chicago Safety Council.

are new truck loading facilities, a fat conversion unit and straight line product assembly units on ground floors. Modernization of the smoked meats processing division includes eight new smokehouses and a new bacon slicing and packaging unit which can slice and package 12,000 lbs. of bacon per day. Topping off the plant improvements is a newly-painted Armour sign, 367 ft. long with letters 50 ft. high. L. O. HOFFMAN is general manager of the plant.

Oscar Mayer & Co. is building a \$534,000 addition to its Davenport plant to expand the plant's storage capacity and reduce the necessity of shipping to outside storage plants, HAROLD JAEKE, plant manager, has announced. Work on the masonry and concrete addition is planned for completion by November 15. Priester Construction Co. has the contract.

PLANTS

A major modernization program is nearing completion at the Sioux City plant of Armour and Company. Already in operation are a new animal feeds plant, improved smoked meats processing facilities and a streamlined beef operation, aimed at efficient processing of special cuts for the hotel and restaurant trade. Scheduled

The entire family is behind the current expansion program at J. B. Williams & Sons, Inc., Walkerton, Ind. The firm, founded in 1919 by JOHN B. WILLIAMS, now president, is building a new walk-in freezer and also installing a rendering operation for rendering out high protein meat scrap. In charge of construction is Williams' son-in-law, CHARLES ROSS, local building contractor. The company also re-



ON-THE-SPOT inspection of one of the new cartoon-type posters being used by Illinois Meat Co., Chicago, to boost Broadcast brand canned meats was a feature of Chicago meeting of company sales supervisors, which signaled the kickoff of an extensive outdoor advertising campaign in Illinois, Wisconsin, Indiana and Michigan. Posters are displayed in Chicago by General Outdoor Advertising Co. Emmet Lowry (standing, far left), research director of General Outdoor's Chicago branch, addressed the group on market problems. Roger Brickman, general sales and advertising manager for Illinois Meat Co., stands sixth from left and at his left is Merle Stone, the firm's midwest sales manager.

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cently adopted the brand name of "Jay Bee" and has launched an advertising and merchandising program. Two of Williams' daughters, Mrs. ANNABELLE POWERS and Miss EMILY WILLIAMS, a home economics student at Purdue University, are serving as demonstrators this summer to introduce the Cryovac-wrapped Jay Bee sausage items to shoppers in stores of several Northern Indiana counties. Williams' six other children and another son-in-law also are active in the business. The children are: BURDELL and GEORGE, both vice presidents; Mrs. HULDAH ROSS, secretary; Mrs. MAXINE HOSTETLER, assistant secretary; Mrs. HENRIETTA RANKERT, retail department manager, and Roy, a business student at Manchester College, who works at the plant during vacations. The son-in-law, HERSCHEL POWERS, is chief sausage maker. The company, which sells at both wholesale and retail, slaughters cattle and hogs and also does custom business.

J. Castel and Co., Ltd., Hamilton, Ont., is erecting an addition to its meat packing plant on Burlington st.

Ajax Meat Packing Co., Los Angeles custom beef slaughterer, has moved from the Pride Packing Co. plant at 3320 E. Vernon ave. to the Salter Packing Co. facility at 4350 Alcoa ave. in the Vernon packing district. The move gives Ajax increased working area and facilities required for its expansion program. The firm hopes soon to double its capacity, according to general manager LOU HARMAN. Ajax specializes in economy beef. In recent months, the firm has gone after business from boners serv-

icing the sausage field. Twins EUGENE and SAM DANNY will handle buying and sales management, respectively, with Ed HOWARD as transportation manager.

The Shaw Packing Co. plant at Grenada, Miss., has been leased for a ten-year period to McCandless Packing Co. of Memphis, PRESTON VANCE, Shaw Packing board chairman, announced. The plant will be shut down for a \$60,000 remodeling and expansion program and then will reopen about mid-August, he said. C. J. McCANDLESS is owner of the Memphis concern.

Trenton Pork Roll, Inc., Philadelphia, has announced its merger with the 1500 Corporation. Name of the surviving corporation will be 1500 Corporation, with its registered office in care of Butcher & Sherrerd at 1500 Walnut st., Philadelphia. Purposes of the surviving corporation are to produce, grow, manufacture, transform, process, pack, can, preserve and prepare for market food products, including meats.

Jake's Freezer Meats, 4700 Telegraph ave., Oakland, Calif., recently started operation of a meat processing and distributing business in a 7,000-sq.-ft. building leased at this address. Total investment in remodeling and equipment is about \$60,000.

Albro Packing Corp., 610 Bergen ave., Bronx, N. Y., has been granted a charter of incorporation listing capital stock of 400 shares, no par value. Directors are EDITH LAGER, RITA KAPLAN and ELEANOR MCCARTAN, all of 50 Court st., Brooklyn. Black-



THE IMPORTANCE of sausage casings to the American economy was highlighted recently by an Oppenheimer Casing Co. display in the New Zealand section of the San Francisco World Trade Center. The story of the casings from New Zealand's 20,000,000 sheep was told dramatically with the use of the company's liquid pack casings in plastic bags. Photo shows R. M. Lavaco, Oppenheimer's San Francisco manager, holding sample bag in front of display.

stone Stationers, Inc., 140 Nassau st., New York City, filed the papers.

A new employee welfare building is being constructed by M and M Packing Co., Inc., Iola, Kan. It will be equipped with lockers, showers, dining hall and an assembly room for small meetings or social gatherings. The building was designed by Brink and Dunwoody, architectural and engineering firm. W. P. McFADDEN and G. C. MENZIE are partners in the meat packing concern.

Burnett Meat Co. has purchased Kansas City Market Co., Inc., at 1400 E. Second st., Kansas City, Mo., from Safeway Stores in a move to expand its production facilities. The entire Burnett operation is being moved to the newly-acquired sausage plant.

Oscar Mayer & Co. plans to construct a two-story, 24,000-sq.-ft. cooler addition to its Chicago plant. The expansion is expected to be completed by fall.

The city council of Longmont, Colo., has granted permission to MARK M. BENSON to build and operate a slaughterhouse within a mile of the southern city limit of Longmont.

Western Packers, Los Angeles, is completing plans for an expansion it hopes to get underway later this year. The firm wants to add a new sausage kitchen complete with up-to-the-minute equipment. This would increase the company's present 9,000-sq.-ft. plant to 11,500 sq. ft. Los Angeles architect EUGENE CHOY is drawing up the plans to include a



A HIGH POINT of the annual meeting of the Natural Casing Institute June 15-17 at the Shelburne, Atlantic City, was the annual dinner (above) on Saturday evening, June 16. The dinner was attended by 48 persons, consisting of members of the Natural Casing Institute and their wives. Paul Rosenfeld, president of Sayer & Co., Inc., Newark, N. J., was re-elected president of the Natural Casing Institute for the coming year.

smokehouse with air pollution control equipment. LLOYD BECK is operating the firm as president, with T. R. FIELDS, JR., vice president.

JOBS

FLOYD CASE, vice president of Haley's Foods, Inc., Hillsboro, Ore., has been named general sales manager for the firm. Case joined the company a year ago with the merger of Haley's and Case Provision Co., Inc. The merger signaled Haley's entry into the frozen meat field with Case in charge as a vice president. WILLIAM S. WATKINS is president of the company.

ROBERT M. DALL has been appointed assistant manager of the pork division in the Chicago general office of Armour and Company. He formerly was sales and production manager of canned meats and sausage at the Armour plant in Mason City, Iowa. He joined Armour as a timekeeper at Mason City in 1930.

John Morrell & Co., Ottumwa, has named DON REEDQUIST as manager of a newly-established package specification department, which will work to standardize the size and type of all packaging materials used by the company. All results of investigative work done at any Morrell plant are to be reported to Reedquist, who will report the findings to the other plants. The department will be concerned only with the technical or physical end of packaging, rather than art design, color, etc.

Cudahy Brothers Co., Cudahy, Wis., has promoted W. K. PABST from export sales manager to head of the company's distributive sales organization. FRANK NAPOLI, formerly assistant export sales manager, has been advanced to export sales manager.

RICHARD F. HOY has succeeded HUBERT C. HAYNES as head hog buyer for the St. Joseph plant of Armour and Company. Hoy formerly was a



STUDY OF MEAT-TYPE hog development was the object of a recent two-day visit to Iowa by this group of packing company executives, who are members of the American Meat Institute provisions committee. The tour, taken at the invitation of the Iowa Swine Producers Association, started in Des Moines. It included stops at a number of Iowa hog farms on the way to Iowa State College, Ames, where visits were made to the new boar testing station and the swine nutrition research laboratory. On the second day, the group toured the plant of The Rath Packing Co., Waterloo, with Dale A. Kilpatrick of Rath acting as host. Shown at the Rath plant are (l. to r.): front row, Clarence Fose, Oscar Mayer & Co., Inc., Madison; R. W. Sander, The E. Kahn's Sons Co., Cincinnati; R. C. Munnecke, The P. Brennan Co., Chicago; Roy V. Edwards, Wilson & Co., Inc., Chicago; Elliott Clifton, John Morrell & Co., Ottumwa; George Heil, III, Heil Packing Co., St. Louis; J. Russell Ives, American Meat Institute, Chicago; D. C. Corbier, Hunter Packing Co., East St. Louis, Ill.; Dale Kilpatrick, The Rath Packing Co., Waterloo; second row, George M. Lewis, American Meat Institute; John Bender, Rath; E. C. Jones, Jones Dairy Farm, Ft. Atkinson, Wis.; H. A. Morgenstern, The H. H. Meyer Packing Co., Cincinnati; Roy F. Melchoir, Agar Packing Co., Inc., Chicago; Frank McCarthy, John Morrell & Co., Ottumwa; back row, A. W. Brickman, Illinois Meat Co., Chicago; Harry Mulberry, Swift & Company, Chicago; A. L. Erikson, Oscar Mayer & Co., Madison; T. G. Leiss, Tobin Packing Co., Inc., Albany, N. Y.; R. Fletcher Childs, Frosty Morn Meats, Inc., Clarksville, Tenn.; John R. Jones, Geo. A. Hormel & Co., Austin, Minn.; George Wrape, Heil Packing Co., St. Louis; R. H. Borchers, Armour and Company, Chicago; J. L. Crowley, The Cudahy Packing Co., Omaha; John Groneck, Krey Packing Co., St. Louis; Thomas T. Sinclair, Kingan Inc., Indianapolis; I. Widmier, The Cudahy Packing Co., Omaha, and Virgil Franz, Swift & Company, Chicago.

hog buyer for Armour at Omaha. Haynes has been transferred to Omaha.

TRAILMARKS

The newly-formed Alabama Meat Packers Association has scheduled a meeting of members for 10 a.m. Saturday, July 28, at the Jefferson Davis Hotel, Montgomery, Ala., Miss STELLA BEESLEY, secretary-treasurer,

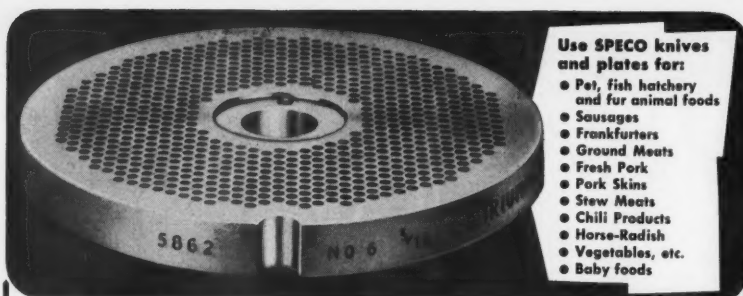
announced. Organization of the new group was announced in last week's NP. In addition to the board members listed at that time, W. O. WHITTEN of Florence Packing Co., Florence, was elected as a director. The representative of Griffith Packing Co., Demopolis, serving on the board is E. P. GRIFFITH, JR., rather than R. O. GRIFFITH as reported last week. The temporary officers were elected to

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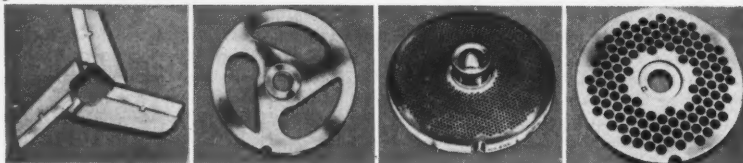
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serve for approximately six months.

DAVID L. DE ARMAN, owner of the D. L. De Arman Import & Export Brokerage Co., Los Angeles, and MRS. DE ARMAN returned recently from a two-month vacation in Europe.

PAUL C. KNOFF, assistant treasurer and manager of claims, Geo. A. Hormel & Co., Austin, recently completed his 50th year with the firm. He joined Hormel as an elevator operator in May, 1906. Knopf will retire at the end of the current fiscal year.

Some 12,000 visitors attended a recent open house at the Armour and Company Denver plant. The event marked the 43rd anniversary of Armour operations in Denver. H. C. ALLEN, general manager of the Denver plant, and H. E. MAXEINER, district sales manager, were chief hosts. Among special exhibits lining the tour route through the plant was a cartload of Armour products, seemingly being drawn through a freezer room by four calves. The calves, however, were slaughtered animals that had been left nearly intact and frozen in lifelike positions. The open house was supervised by J. R. DUPES of Chicago, advertising director of special events for Armour.

A fully-automatic inedible rendering curb press operation and a head splitter, fed by rotating holder stations and rated at 19 strokes per min-



"TOP MANAGEMENT must take the lead in sales training," this group might be agreeing during recent sales training session at Kentucky Hotel, Louisville, conducted by Fred Sharpe (center), NIMPA director of sales training, for salesmen of Louisville Provision Co. and Klarer Provision Co. With Sharpe are Gilbert Amshoff (right), president and general manager of Louisville Provision, and Sam Stalter, merchandising manager. As added feature of session, Elmer Koncel, personnel director, took action photos of participating salesmen with polaroid camera and presented them to subjects. At conclusion of Saturday morning and afternoon sessions, all sales representatives and top management groups of both firms were guests of T. H. (Ted) Broecker, chairman of the Louisville Provision board and Klarer president, at a garden party in his Pee Wee Valley country home, which Broecker calls "Pandemonium Hill."

ute, were two packinghouse machinery developments described by CHARLES A. STAMP, engineering director, John W. Stamp Pty., Ltd., Melbourne, Australia, during a recent visit to the editorial offices of THE NATIONAL PROVISIONER. His firm manufactures the machinery. Stamp is making an inspection tour of world meat packing centers. He has been to Germany and England and intends to visit several U. S. and Canadian centers before returning to Australia.

GERALD B. THORNE, vice president of Wilson & Co., Inc., Chicago, received the honorary Doctor of Laws degree from the University of Missouri at its recent commencement exercises at Columbia. The award was in recognition of his contribution to the livestock and meat industry and to American agriculture. Thorne, who holds the B.S. and A.M. degrees from the university, also delivered the commencement address.

ABE COOPER, president of Bernard S. Pincus Co., Philadelphia, has been re-elected first vice president of the Philadelphia Psychiatric Hospital.

DOMINIC EYHERABIDE, Bakersfield, Calif., has been elected president of the California Wool Growers Association.

DEATHS

SAMUEL BLOOM, a refrigeration consulting engineer, whose many projects in meat plants and authoritative articles in the PROVISIONER had made him well known to the meat industry, died of a heart attack in Chicago on June 18. Bloom, who was 67 years old, was a mechanical engineer for the federal government. He was a graduate of Purdue University and a long-time member and past vice president of the American Society of Refrigerating Engineers. During his career in the refrigeration field he developed many patented devices and contributed much in original research and thought to refrigeration and air conditioning. In the 1930's he set up a schedule of temperature and humidity requirements for packinghouse departments which was published in the NP and is still in use.

TRACY W. BUCKINGHAM, 59, a retired official of The Cudahy Packing Co., Omaha, died recently in Potomac, Ill. Buckingham was a Chicago attorney before joining Cudahy. He retired in 1955.

CHARLES FISHER, 58, Kansas City (Kan.) sausage manufacturer who "came back" despite flood losses of \$125,000 in 1951, succumbed re-

cently to a 17-month illness. Fisher worked and lived in the Armourdale district of Kansas City for 42 years. The 1951 flood left his home virtually a total loss, caused \$20,000 damage to his sausage plant and destroyed a retail store and another building he owned. Fisher, however, reopened his plant in November, 1951, and operated the retail and wholesale business until his health failed last year.

CYRIL ROGERS, 52, general superintendent of Frisco Packing Co., Oklahoma City, died recently of a heart attack.

ALONZO H. DUKE, 76, retired manager of the Swift & Company sales unit at Ardmore, Okla., died recently after a brief illness. He was with Swift 37½ years.

HARRY G. TINGLE, 63, auditor for Robb Packing Co., Lexington, Ky., died recently after an illness of several months.

FRED W. HESS, 74, who retired nine years ago as office manager for Armour and Company at St. Joseph, Mo., died recently at Thousand Palms, Calif. A 34-year Armour veteran, Hess served the firm at Chicago, St. Paul and Omaha before moving to St. Joseph as office manager in May, 1931.



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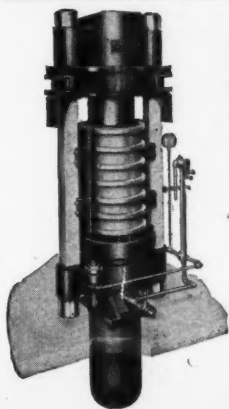
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Adequate Protein Prevents Fatty Livers, Study Shows

A balanced diet with plenty of protein prevents some bad effects associated with diets that contain extremely large amounts of fat, research by three University of Wisconsin biochemists has disclosed.

Rats on low-protein diets will develop fatty livers if they also get large amounts of fat in their food. Research by the biochemists, D. A. Benton, A. E. Harper and C. A. Elvehjem, shows that a particular type of fatty acids—long chain saturated acids—seems to be responsible.

Animal fats contain more of these acids than most vegetable fats, but this shouldn't present any difficulties with normal diets, the researchers pointed out.

"When an adequate diet is consumed, as is usually the case under normal conditions, the type of fat would be without effect on the deposition of liver fat," they said. "This effect of fats containing large amounts of long-chain saturated fatty acids on liver fat deposition would be of importance only when relatively large amounts of fat were fed to animals receiving diets deficient in either protein or in choline (an amino acid

or a building block of protein)."

Fatty livers often resulted in research with low protein diets. People in tropical countries whose diet is deficient in good protein, sometimes develop fatty livers due to a nutritional disease called kwashiorkor. All research so far points to good protein in adequate amount as an effective preventative of the condition.

In the most recent research, laboratory rats were kept on low protein diets for two weeks. The diet was supplemented with vitamins, and fat in various forms was added at 20 per cent of the diet.

When protein levels in the diet were below 9 per cent, liver fat values were higher in rats getting animal fats. When the scientists split butterfat (one of the animal fats used in the experiment) into its various parts, they found that fatty acid fractions caused the condition, while other butterfat constituents did not.

There was little difference between animal fats and vegetable fat on diets containing normal amounts of protein. "The levels of liver fat of groups which received the 18 per cent casein diet were very low and there was no difference between the liver fat levels of the groups receiving the different fats," the researchers reported.

Washington State Certified As Nearly Brucellosis-Free

The state of Washington has been designated as "modified certified brucellosis-free" by the U. S. Department of Agriculture. It is the first state to achieve modified certified status since the accelerated eradication program was initiated in 1954. This status indicates that brucellosis is present in not more than 1 per cent of the state's cattle and in not more than 5 per cent of its herds.

With Washington, the number of states designated as modified certified brucellosis-free increases to four. The others—Maine, New Hampshire and North Carolina—gained this status prior to 1954 as a result of the continuing USDA-state cooperative brucellosis control and eradication program.

Rail Disinfecting Charges

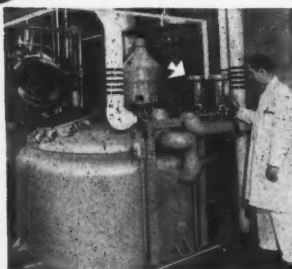
An ICC hearing on an application by Seattle Packing Co., Del Monte Meat Co. and others, requesting that car disinfecting charges be refunded by northern transcontinental railroads, has been postponed to June 28 at Los Angeles. If the applicants should win, packers who paid disinfecting charges during the VE epidemic will be in a position to file for reparation.

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ALL MEAT . . . output, exports, imports, stocks

Meat Output Steady; 13% Above 1955

Decreases in slaughter of calves, hogs and sheep last week offset the larger slaughter of cattle and output of beef to bring about a steady situation in production of meat under federal inspection at 402,000,000 lbs. with that of the previous week. However, with current slaughter above that of last year, output of meat was 13 per cent larger than the 357,000,000 lbs. produced in the same 1955 period. Cattle slaughter, up a shade, was 8 per cent larger than a year ago. Hog slaughter, a trifle lower, was 24 per cent above last year. Slaughter of calves and output of veal rose some from the same 1955 week, while the number of sheep killed fell below the previous week and a year earlier. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
June 16, 1956	407	223.8	1,040	146.7	402
June 9, 1956	403	221.6	1,065	148.6	402
June 18, 1955	378	201.9	842	124.7	357

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
June 16, 1956	147	19.4	269	12.1	402
June 9, 1956	151	19.5	274	12.6	402
June 18, 1955	141	18.5	273	11.7	357

1950-56 HIGH WEEK'S KILL: Cattle, 427,165; Hogs, 1,859,215; Calves, 185,945; Sheep and Lambs, 369,561.
1950-56 LOW WEEK'S KILL: Cattle 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
June 16, 1956	990	550	251	141
June 9, 1956	990	550	250	140
June 18, 1955	963	534	265	148

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt.	Mil. lbs.
	Live	Dressed	Live	Dressed		
June 16, 1956	240	132	92	45	—	37.4*
June 9, 1956	235	129	94	46	—	37.3*
June 18, 1955	235	131	89	43	14.8	32.1

*Estimated by the Provisioner

of April to 157,417,000 lbs. at the end of May, but were larger by 32 per cent than last year's May 31 stocks of 119,348,000 lbs. and about 6,000,000 lbs. above average.

Pork holdings fell 51,000,000 lbs. from 510,230,000 lbs. to 459,408,000 lbs. by the close of May, while last year's May decline was 66,000,000 lbs. Current pork inventories were also considerably smaller than May 1955, stocks of 477,028,000 lbs., despite a gain in production, and about 74,000,000 lbs. below the five-year average of 533,065,000 lbs.

The total for other meats showed about a 9,000,000-lb. decrease in May, while the decrease for the same month of 1955 was 7,000,000 lbs.

Canada Turns From Exporter To Net Importer Of Beef

Canada, traditionally, a surplus producer of livestock, is becoming a net importer of beef at a time when cattle numbers are the highest in more than a decade, and the number being slaughtered is running at a record level.

The current high Canadian economic level along with an expanding population have created a strong demand for meat. The 1955 per capita consumption of beef was 72 lbs. compared with the 1950-52 average of 48 lbs. This strong demand has resulted in a decline in exports of beef cattle and beef, and stimulated importation of these products.

A few years ago Canadian beef cattle exports to the United States were of considerable concern to the U. S. cattle industry. During 1948-50, exports averaged over 400,000 head.

Last year, exports of beef cattle to the U. S. totaled fewer than 25,000 and during the first 4½ months of this year, fewer than 1,000 head were shipped. On the other hand, nearly 5,000 head of U. S. beef cattle were imported by Canada.

Meat Index Off 2nd Week

The lower prices on steers and hogs were reflected in the second straight weekly decline in the wholesale meat prices, as the index for the week ended June 12 fell off to 81.1 from 82.9 the week before, according to the Bureau of Labor Statistics. The average commodity price index was steady at 114.2 and nearly four percentage points above June 1955.

May Drop In Cold Storage Meat Stocks Smaller Than April; Larger Than 1955

MEATS continued to move out of cold storage at a fairly rapid rate in May, although slowed some from the rate of April movement, a

ings of meats in May last year was 71,000,000 lbs.

With output of meat running generally larger than last year, current

U. S. COLD STORAGE STOCKS MAY 31, 1956

	May 31 1956	May 31 1955	Apr. 30 1956	5-Yr. Av. 1951-55
Beef, frozen	148,801	111,175	162,237	141,843
Beef, in cure and cured	8,616	8,173	9,507	9,130
Total beef	157,417	119,348	171,744	150,973
Pork, frozen	350,686	344,034	396,599	356,368
Pork, D.S. in cure and cured	25,589	38,347	25,415	44,270
Pork, S.P. in cure and cured	83,133	90,647	88,225	132,427
Total pork	459,408	477,028	510,230	533,065
Lamb and mutton, frozen	8,444	9,957	8,976	10,963
Veal, frozen	14,185	11,245	16,241	11,104
All offal	54,604	53,692	58,569	54,460
Canned meat and meat products	76,893	55,165	79,124	53,041
Sausage room products	15,342	13,306	15,904	15,468
Total, all meats	786,293	739,741	860,788	820,074

The government holds in cold storage outside of processors' hands 4,526,000 lbs. of beef and 11,734,000 lbs. of pork.

report on closing May meat inventories indicated. Meats in cold storage at the close of May totaled 786,293,000 lbs., or about 75,000,000 lbs. less than the 860,788,000 lbs. at the close of April. The April decrease amounted to 76,000,000 lbs. The net decrease in warehouse hold-

inventories were about 46,000,000 lbs. larger than the 739,741,000 lbs. in storage at the close of May 1955. Volume this year was 43,000,000 lbs. below the five-year average of 829,074,000 lbs.

Holdings of beef were reduced from 171,744,000 lbs. at the close

PROCESSED MEATS . . . SUPPLIES

AMI PROVISION STOCKS

Pork stocks, as reported to the American Meat Institute, totaled 278,600,000 lbs. in June 16. This was a 5 per cent drop from 293,100,000 lbs. on June 2 and a decrease of 10 per cent from the 308,100,000 lbs. on June 11, 1955.

Lard stocks totaled 114,000,000 lbs., compared with 113,100,000 lbs. two weeks before and 84,400,000 lbs. about a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks before and a year earlier.

June 16 stocks as Percentage of Inventories on			
	June 2	June 11	1955
HAMS:			
Cured, S.P.-D.C.	102	76	
Frozen for cure, S.P.-D.C.	96	92	
Total hams	98	84	
PICNICS:			
Cured, S.P.-D.C.	112	51	
Frozen for cure, S.P.-D.C.	90	98	
Total picnics	94	82	
BELLIES:			
Cured, D.S.	107	77	
Frozen for cure, D.S.	103	77	
Cured, S.P.-D.C.	105	104	
Frozen for cure, S.P.-D.C.	80	102	
OTHER CURED MEATS:			
Cured and in cure	100	90	
Frozen for cure	98	72	
Total other	103	80	
FAT BACKS:			
Cured, D.S.	111	103	
FRESH FROZEN:			
Loins, spareribs, neckbones, trimmings, other—Totals ..	95	87	

Trinidad Ends Ban On Pork Imports From This Country

The British Colony of Trinidad has lifted all restrictions on imports of pork products from the United States. The restrictions were imposed in 1952.

A government directive rescinding the ban on pork imports from the

U. S. was enacted in May. As soon as the regulation has been published in the Royal Gazette the local trade will be informed.

In former times the U. S. was the colony's principal supplier of pork products. In 1952, over 1,100,000 lbs. of canned bacon, canned sausage, and cured and pickled pork were imported from the U. S.

U. S. exports to Trinidad and Tobago in 1955 included 571,000 lbs. of meat products and 340,000 lbs. of fresh and frozen variety meats. Exports of beef and veal totaled 416,000 lbs., canned sausage 123,000 lbs., and other meats, 32,000 lbs.

CHICAGO PROVISION STOCKS

Lard inventories in Chicago on June 14 amounted to 87,853,971 lbs., according to the Chicago Board of Trade. This was a new high in a long time, over 2,000,000 lbs. larger than the 85,451,878 lbs. in storage on May 31, and nearly four times the 23,590,731 lbs. in storage a year earlier. D.S. clear belly stocks were 3,230,661 lbs. compared with 3,300,085 lbs. a month before and 3,827,434 lbs. a year earlier. Chicago provision stocks by dates appear below as follows:

	June 14 '56 lbs.	May 31 '56 lbs.	June 14 '55 lbs.
P.S. Lard (a)	67,192,423	64,304,403	17,542,014
P.S. Lard (b)
Dry Rendered
Lard (a)	18,151,475	18,110,475	3,977,466
Other Lard	2,510,073	2,957,000	2,071,251
TOTAL LARD	87,853,971	85,451,878	23,590,731
D.S. Cl. Bellies
(other)	3,230,661	3,300,085	3,827,434
TOTAL D.S. CL. BELLIES	3,230,661	3,300,085	3,827,434

(a) Made since Oct. 1, 1955. (b) Made previous to Oct. 1, '55.

U. S. Lard Exports Up Nearly One-Fifth During Jan.-March

United States' exports of lard during January-March of 1956 totaled 175,900,000 lbs. or 19 per cent above exports in the first three months of 1955. Larger shipments to Yugoslavia and the United Kingdom more than offset substantial reductions in exports to West Germany and the Netherlands.

Exports of lard to Cuba, the major North American market, were only slightly less than the year before. Shipments to South America were running nearly three times larger than in corresponding months of 1955. Exports to Brazil, Bolivia and Peru were up sharply.

Total lard shipments to all areas in the 1955 calendar year were 562,000,000 lbs., or nearly 100,000,000 lbs. more than in 1954. While U. S. lard exports historically have been important, exports last year were well over three times average annual shipments during 1935-39.

New Slaughter Plant Under Construction In S.W. Africa

Construction was recently begun on a new slaughter plant at Pokkiesdraai, South West Africa, to replace and increase the capacity of present outdated facilities, according to the Foreign Agriculture Service. The project, consisting of two main buildings costing L160,000 (\$448,000) is scheduled for completion by October 1957. Its slaughter capacity will be about 48,000 head a year.

DOMESTIC SAUSAGE

(L.C.I. prices)		
Pork sausage, hog cas.	41	@43
Pork saus., bulk, 1-lb.	32 1/2	@36
Pork sausage, sheep cas.
1-lb. pkge.	48	@50
Pork sausage, sheep cas.	46	@48
5-6-lb. pkge.	46	@48
Frankfurters, sheep cas.	47	@49 1/2
Frankfurters, skinless	39	@41
Bologna (ring)	37	@42
Bologna, artificial cas.	32	@33 1/2
Smoked liver, hog bungs.	40 1/2	@42
Smoked liver, art. cas.	34 1/2	@37
New Eng. lunch, spec.	58	@64
Polish sausage, smoked.	46	@54
Tongue and Blood	39	@42 1/2
Olive loaf	41	@46 1/2
Pepper loaf	42	@46
Pickle & Pimiento loaf	41	@42 1/2

SEEDS AND HERBS

(L.C.I. prices)		
	Whole	Ground
Caraway seed	25	30
Cominos seed	28	33
Mustard seed:		
fancy	23	
yellow Amer.	17	
Oregano	20	
Coriander	34	
Morocco, No. 1	20	24
Marjoram
French	59	64
Sage, Dalmatian
No. 1	58	66

DRY SAUSAGE

(L.C.I. prices)		
Cervelat, ch. hog bungs	87	@90
Thuringer	47	@48
Farmer	69	@72
Holsteiner	71	@74
B. C. Salami	76	@80
Pepperoni	65	@68
Genoa style salami, ch.	90	@93
Cooked Salami	42	@46
Sicilian	81	@84
Goteborg	69	@72
Mortadella	48	@51

SPICES

(Basis, Chgo., orig. bbls., bags bales)		
	Whole	Ground
Allspice prime	1.10	1.20
Resifted	1.20	1.40
Chili, Powder	47	
Chili Pepper	41	
Claves, Zanzibar	59	
Ginger, Jam., unbl.	81	88
Mace, fancy Banda	3.25	3.50
West Indies	3.36	
East Indies	3.02	
Mustard, flour, fancy	37	
No. 1	33	
West India Nutmeg	98	
Paprika, Spanish	51	
Pepper, cayenne	54	
Pepper:		
Red, No. 1	54	
White	46	50
Black	41	45

SAUSAGE CASINGS

(L.C.I. prices quoted to manufacturers of sausage)		
Beef Casings:		
Rounds—		
Export, narrow,	1.10	@1.35
32/35 mm.
Export, med. wide,	95	@1.50
38/40
Export, wide, 40/44	1.30	@1.65
Export, jumbo, 44/up.	2.00	@2.40
Domestic, regular	70	@85
Domestic, wide	75	@1.10
No. 1 weasands	12	@16
24 in. up	9	@14
No. 2 weas., 22 in. up.	9	@14
Middles—		
Sewing, 1 1/2 @ 2 1/4 in.	1.25	@1.65
Select, wide, 2 @ 2 1/4 in.	1.75	@2.10
Extra select.		
2 1/2 @ 2 3/4 in.	2.25	@2.60
Bungs, exp. No. 1	25	@34
Bungs, domestic	15	@25
Dried or salt bladders, piece:		
8-10 in. wide, flat.	9	@11
10-12 in. wide, flat.	9	@11
12-15 in. wide, flat.	15	@18
Pork Casings:		
Extra narrow, 29 mm.	4.00	@4.15
and down
Narrow,	3.75	@4.15
29 @ 32 mm.	2.15	@2.50
Medium,
32 @ 35 mm.	2.15	@2.50
Spec. medium,	21.10	@2.50
35 @ 38 mm.

Hog Bungs—

Sow	54	@60
Export, 34 in. cut	45	@52
Large prime, 34 in.	34	@38
Med. prime, 34 in.	25	@27
Small prime	16	@20
Middles, 1 per set,	55	@60
Sheep Casings (per bank):		
26/28 mm.	5.25	@6.00
24/26 mm.	5.50	@6.00
22/24 mm.	4.90	@5.25
20/22 mm.	4.00	@4.30
18/20 mm.	3.00	@3.25
16/18 mm.	1.85	@2.30

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.31
Pure rid., gran. nitrate of soda	5.65
Pure rid., powdered nitrate of soda	8.65
Salt, in min. car of 45,000 lbs., only paper sacked, f.o.b. Chgo. gran. ton	29.40
Rock salt, ton in 100-lb. bags, f.o.b. whse., Chgo.	27.40
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.00
Refined standard cane gran. basis (Chgo.)	8.50
Packers, curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	8.35
Dextrose, per cwt.	7.62
Cerelose, Reg. No. 53	7.62
Ex-Warehouse, Chicago	7.72

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

June 19, 1956

WHOLESALE FRESH MEATS

CARCASS BEEF

Native steer:	
Prime, 600/800	36
Choice, 500/700	33 1/2
Choice, 700/800	32 1/2
Good, 500/700	31 1/2
Bull	20 1/2
Commercial cow	24 1/2
Canner-cutter, cow	22 1/2

PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	48n
Foreqtrs., 5/800	27n
Rounds, all wts.	41 1/2n
Td./loins, 50/70 (icl)	78
Sq. chucks, 70/80	50n
Arm chucks, 80/110	40 1/2n
Briskets, (icl)	22
Ribs, 25/35 (icl)	55
Naveles, No. 1	8
Flanks, rough No. 1	13

Choice:	
Hindqtrs., 5/800	43
Foreqtrs., 5/800	23 1/2
Rounds, all wts.	40 1/2
Td./loins, 50/70 (icl)	66
Sq. chucks, 70/80	48
Arm chucks, 80/110	24 1/2
Briskets, (icl)	22
Ribs, 25/35 (icl)	46
Naveles, No. 1	8
Flanks, rough No. 1	13

Good:	
Rounds	39@40
Sq. chucks	23@25
Briskets	22@23
Ribs	40@42
Loins	57@60

COW & BULL TENDERLOINS

Fresh J/L	C-C Grade	Froz. C/L
80@83	Cow, 3/4n	64@66
87@90	Cow, 4/5	72@74
95@1.00	Cow, 5/up	85@88
95@1.00	Bull, 5/up	86@90

BEEF HAM SETS

Insides, 12/up	41 1/2
Outsides, 8/up	38
Knuckles, 7 1/2/up	41 1/2

CARCASS MUTTON

Choice, 70/down	13@14
Good, 70/down	12@13

BEEF PRODUCTS

(L.c.l. prices)	
Tongues, No. 1, 100's	28 @30
Hearts, reg., 100's	11
Livers, sel., 35/50's	26 1/2
Livers, reg., 35/50's	15 1/2
Lips, scalded, 100's	9
Lips, unscaled, 100's	8
Tripe, scalded, 100's	5 1/2
Tripe, cooked, 100's	6
Melts, 100's	5 1/2
Lungs, 100's	4 1/2
Udders, 100's	4 1/2

FANCY MEATS

(L.c.l. prices)	
Beef tongues, corned	42
Veal breads,	
under 12 oz.	80
12 oz. up	98
Calf tongues, 1 lb./dn.	20
Ox tails, under 1/4 lb.	10 1/2
Ox tails, over 1/4 lb.	16

BEEF SAUS. MATERIALS

FRESH	
Canner-cutter cow	
meat, bbls.	33 @33 1/2
Bull meat, bon's, bbls.	34 1/2
Beef trim, 70/55, bbls.	23 1/2 @24
Beef trim, 85/90, bbls.	27 1/2 @28
Bon's chucks, bbls.	33 1/2 @34
Beef cheek meat,	
trimmed, bbls.	21
Shank meat, bbls.	34 1/2
Beef head meat, bbls.	17 1/2
Veal trim, bon's, bbls.	30 @30 1/2

VEAL-SKIN OFF

(L.c.l. prices)	
Carcass	
Prime, 90/120	\$38.00@39.00
Prime, 120/150	37.00@38.00
Choice, 90/120	33.00@36.00
Choice, 120/150	33.00@36.00
Good, 90/120	31.00@34.00
Good, 120/150	31.00@34.00
Commercial, all wts.	27.00@32.00

CARCASS LAMB

(L.c.l. prices)	
Prime, 35/45	53 @55
Prime, 45/55	53 @55
Choice, 35/45	51 @53
Choice, 45/55	51 @53
Good, all wts.	47 @49
Yearlings, pr. 35/45	44 @46
Yearlings, pr. 45/55	44 @46
Yearlings, pr. 55/65	44 @46
Yearlings, ch. 35/45	44 @46
Yearlings, ch. 45/55	44 @46
Yearlings, ch. 55/65	43 @45
Yearlings, good, all wts.	34 @37

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles June 19	San Francisco June 19	No. Portland June 19
FRESH BEEF (Carcass):			
STEER:			
Choice:			
500-600 lbs.	\$34.50@36.00	\$37.00@38.00	\$36.00@38.00
600-700 lbs.	34.00@35.00	35.00@37.00	35.50@37.50
Good:			
500-600 lbs.	31.00@34.00	33.00@34.00	35.00@36.50
600-700 lbs.	30.00@33.00	32.00@33.00	34.00@36.00
Standard:			
350-600 lbs.	30.00@32.00	31.00@33.00	32.00@35.00
COW:			
Standard, all wts.	None quoted	28.00@30.00	None quoted
Commercial, all wts.	24.00@27.00	25.00@28.00	25.00@29.00
Utility, all wts.	23.50@26.00	24.00@26.00	23.00@27.00
Canner, cutter	None quoted	20.00@24.00	21.00@25.00
Bull, util. & com'l	28.00@31.00	28.00@30.00	28.00@31.00
FRESH CALF	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	38.00@42.00	35.00@37.00	34.00@37.00
Good:			
200 lbs. down	37.00@41.00	34.00@37.00	31.00@34.00
LAMB (Carcass):			
Prime:			
45-55 lbs.	50.00@52.00	48.00@50.00	45.00@49.00
55-65 lbs.	49.00@51.00	46.00@48.00	43.00@48.00
Choice:			
45-55 lbs.	50.00@52.00	48.00@50.00	45.00@49.00
55-65 lbs.	49.00@51.00	46.00@48.00	43.00@46.00
Good, all wts.	42.00@47.00	43.00@45.00	44.00@48.00
MUTTON (EWE):			
Choice, 70 lbs. down	14.00@17.00	None quoted	13.00@15.00
Good, 70 lbs. down	14.00@17.00	None quoted	13.00@15.00

NEW YORK

June 19, 1956

WHOLESALE FRESH MEATS

BEEF CUTS

(L.c.l. prices)	
Steer:	
Prime carc., 6/700	\$37.50@39.50
Prime carc., 7/800	37.00@38.50
Choice carc., 6/700	36.00@37.00
Choice carc., 7/800	35.00@36.50
Hinds, pr., 6/700	48.00@50.00
Hinds, pr., 7/800	47.00@49.00
Hinds, ch., 6/700	45.00@47.00
Hinds, ch., 7/800	44.00@46.00

BEEF CUTS

(L.c.l. prices)	
Prime steer:	
Hindqtrs., 600/700	52 @ 55
Hindqtrs., 700/800	48 @ 50
Hindqtrs., 800/900	45 @ 48
Rounds, flank off	42 1/2 @ 43 1/2
Rounds, diamond	43 @ 44
bone, flank off	43 @ 44
Short loins, untrim.	75 @ 80
Short loins, trim.	1.00 @ 1.12
Flanks	13 @ 14
Ribs (7 bone cut)	53 @ 58
Arm chucks	29 @ 32
Briskets	23 @ 27
Plates	10 @ 12
Foreqtrs. (Kosher)	32 @ 35
Arm chucks (Kosh.)	28 @ 31

Choice steer:	
Hindqtrs., 600/700	48 @ 50
Hindqtrs., 700/800	44 @ 45
Hindqtrs., 800/900	43 @ 45
Rounds, flank off	41 @ 42
Rounds, diamond	42 @ 43
bone, flank off	42 @ 43
Short loins, untrim.	60 @ 65
Short loins, trim.	80 @ 90
Flanks	12 1/2 @ 14
Ribs (7 bone cut)	47 @ 54
Arm chucks	26 @ 30
Briskets	22 @ 26
Plates	10 @ 11
Foreqtrs. (Kosher)	30 @ 33
Arm chucks (Kosh.)	31 @ 34

N. Y. MEAT SUPPLIES

Receipts reported by the USDA	
Marketing Service week ended	
June 16, 1956 with comparisons:	
STEER AND HEIFER: Carcasses	
Week ended June 16	11,954
Week previous	18,302

COW:	
Week ended June 16	1,465
Week previous	1,494

BULL:	
Week ended June 16	451
Week previous	311

VEAL:	
Week ended June 16	12,535
Week previous	16,884

LAMB:	
Week ended June 16	28,311
Week previous	31,525

MUTTON:	
Week ended June 16	870
Week previous	2,110

HOG AND PIG:	
Week ended June 16	6,482
Week previous	6,910

PORK CUTS:	
Week ended June 16	1,051,653
Week previous	1,488,831

BEEF CUTS:	
Week ended June 16	326,951
Week previous	413,799

VEAL AND CALF CUTS:	
Week ended June 16	12,750
Week previous	3,000

LAMB AND MUTTON:	
Week ended June 16	5,980
Week previous	8,390

BEEF CURED:	
Week ended June 16	14,780
Week previous	14,685

PORK CURED AND SMOKED:	
Week ended June 16	383,133
Week previous	507,949

LARD AND PORK FAT:	
Week ended June 16	4,356
Week previous	2,232

LOCAL SLAUGHTER	
CATTLE:	
Week ended June 16	14,156
Week previous	14,914
CALVES:	
Week ended June 16	11,193
Week previous	12,332

FANCY MEATS

(L.c.l. prices)

Veal breads, 6/12 oz.	Lb.
12 oz./up	75
Beef livers, selected	37
Beef kidneys	31
Oxtails, 1/4 lbs./up froz.	14
	11

LAMB

(L.c.l. carcass prices)

City	
Prime, 30/40	\$51.00@53.00
Prime, 40/45	54.00@58.00
Prime, 45/55	50.00@53.00
Prime, 55/65	49.00@51.00
Choice, 30/40	51.00@53.00
Choice, 40/45	53.00@57.00
Choice, 45/55	50.00@53.00
Choice, 55/65	49.00@51.00
Good, 30/40	50.00@52.00
Good, 40/45	50.00@53.00
Good, 45/55	49.00@51.00
Western	
Prime, 45/dn.	47.00@48.00
Prime, 45/55	49.00@50.00
Prime, 55/65	47.00@49.00
Choice, 45/dn.	47.00@48.00
Choice, 45/55	48.00@50.00
Choice, 55/65	47.00@49.00
Good, 45/dn.	38.00@40.00
Good, 45/55	40.00@43.00

VEAL-SKIN OFF

(L.c.l. carcass prices)

Western	
Prime, 90/120	\$38.00@41.00
Choice, 90/120	33.00@38.00
Good, 50/90	27.00@31.00
Good, 90/120	32.00@34.00
Com'l, 50/90	27.00@29.00
Com'l, 90/120	28.00@30.00

BUTCHER'S FAT

Shop fat (cwt.)	\$1.25
Breast fat (cwt.)	2.00
Edible suet (cwt.)	2.25
Indeible suet (cwt.)	2.25

HOGS:	
Week ended June 16	47,650
Week previous	48,257

SHEEP:	
Week ended June 16	42,102
Week previous	41,270

COUNTRY DRESSED MEAT

VEAL: Carcasses	
Week ended June 16	2,954
Week previous	2,968

HOG:	
Week ended June 16	8
Week previous	41

LAMB AND MUTTON:	
Week ended June 16	62
Week previous	2

PHILA. FRESH MEATS

June 19, 1956

WESTERN DRESSED

STEER CARCASS: (Cwt.)	
Choice, 500/700	\$37.00@38.00
Choice, 700/800	35.00@37.00
Good, 500/700	34.00@35.00
Hinds, choice	48.00@49.00
Hinds, good	43.00@46.00
Rounds, choice	44.00@47.00
Rounds, good	42.00@44.00

COW:	
Com'l, all wts.	\$29.00@30.00
Utility, all wts.	28.00@29.00

VEAL (SKIN OFF):	
Choice, 90/120	\$32.00@35.00
Choice, 120/150	32.00@35.00
Good, 50/90	29.00@31.00
Good, 90/120	31.00@32.00
Good, 120/150	31.00@32.00

LAMB:	
Prime, 30/45	\$50.00@54.00
Prime, 45/55	52.00@55.00
Choice, 30/45	50.00@54.00
Choice, 45/55	52.00@55.00
Good, 30/45	48.00@52.00
Good, 45/55	4

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS From The National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, June 20, 1956)

SKINNED HAMS		BELLIES	
Fresh or F.F.A.	Frozen	Fresh or F.F.A.	Frozen
44 1/2" 10/12	44 1/2"n	22 1/2"n 6/8	22 1/2"n
44 1/2" @ 45 12/14	44 1/2"	22 1/2" 8/10	22 1/2"
45 @ 45 1/2 14/16	44 1/2" @ 44 1/2"	22 1/2" 10/12	22 1/2"
46 16/18	45	22 1/2" 12/14	22 1/2"
45 18/20	45	20 14/16	20
43 1/2" 20/22	43 1/2"	19 16/18	19
38 1/2" 22/24	38 1/2"	17 18/20	17
35 1/2" 24/26	35 1/2"	Gr. Amn. 18/20	D.S. Clear
32b 25/30	32b	14 1/2"n 20/25	14 1/2"n
30b 25/up, 2's in	30b	14 25/30	12n
Ham quotations based on product conforming to Board of Trade definition regarding new trim effective January 9, 1956.		13 1/2" 30/35	11 1/2"n
		12 35/40	11 1/2"n
		12 40/50	11 1/2"n

PICNICS		FRESH PORK CUTS	
Fresh or F.F.A.	Frozen	Job Lot	Car Lot
25 @ 25 1/2"n 4/6	24 1/2" @ 25 1/2"	39 @ 39 1/2" Loin, 12/dn	37
21 1/2" @ 22 6/8	21 1/2"	36 Loin, 12/16	35
21 1/2" @ 22 8/10	20 1/2"	35 Loin, 16/20	33
21 1/2" @ 22 10/12	20 1/2"	32 Loin, 20/up	31b
19 1/2"n 12/14	19 1/2"n	35 @ 35 1/2" Bost. Butts, 4/8	31 1/2"
19 1/2"n 8/up, 2's in	19 1/2"n	31 @ 31 1/2" Bost. Butts, 8/12	31 1/2"
		31 Bost. Butts, 8/up	31
		39 @ 40 Ribs, 3/dn	36 1/2"
		26 Ribs, 3/4	24 1/2"
		18 @ 18 1/2" Ribs, 5/up	18

FAT BACKS		OTHER CELLAR CUTS	
Fresh or Frozen	Cured	Fresh or Frozen	Cured
8 1/2"n 6/8	9 1/2"	10 1/2" Square Jowls	unq.
9 1/2"n 8/10	10 1/2"	9 1/2" Jowl Butts, Loose	unq.
10 1/2"n 10/12	11 1/2"	10 1/2"n Jowl Butts, Boxed	unq.
11 1/2"n 12/14	12 1/2"		
11 1/2"n 14/16	12 1/2"		
11 1/2"n 16/18	12 1/2"		
11 1/2"n 18/20	12 1/2"		
11 1/2"n 20/25	12 1/2"		

LARD FUTURES PRICES

NOTE: Add 1/2c to all price quotations ending in 2 or 7.

FRIDAY, JUNE 16, 1956			
Open	High	Low	Close
July 11.80	11.82	11.50	11.50b
-75			
Sep. 12.20	12.20	11.87	11.90-87
-10			
Oct. 12.25	12.25	11.90	12.00
Nov. 11.97	11.97	11.80	11.82b
Dec. 13.20	13.20	12.90	12.95b
Sales: 14,280,000 lbs.			
Open interest, at close Thurs., June 14: July 1,138; Sept. 1,432; Oct. 422; Nov. 127; and Dec. 75 lots.			

MONDAY, JUNE 19, 1956			
Open	High	Low	Close
July 11.40	11.42	11.00	11.05b
Sep. 11.90	11.90	11.35	11.50a
-85			
Oct. 11.95	12.00	11.50	11.00
Nov. 11.80	11.82	11.47	11.47b
Dec. 12.90	12.95	12.70	12.75
Sales: 17,680,000 lbs.			
Open interest, at close Fri., June 15: July 1,072; Sept. 1,450; Oct. 407; Nov. 132; and Dec. 74 lots.			

TUESDAY, JUNE 20, 1956			
Open	High	Low	Close
July 11.00	11.05	10.82	10.85b
-10.97			
Sep. 11.40	11.45	11.20	11.27
Oct. 11.45	11.50	11.30	11.40
Nov. 11.37	11.50	11.25	11.32
Dec. 12.90	12.75	12.40	12.62
Sales: 14,800,000 lbs.			
Open interest, at close Mon., June 18: July 1,013; Sept. 1,468; Oct. 386; Nov. 127; and Dec. 78 lots.			

WEDNESDAY, JUNE 20, 1956			
Open	High	Low	Close
July 11.20	11.20	10.92	11.00
Sep. 11.60	11.62	11.37	11.42
-62			
Oct. 11.60	11.72	11.55	11.60a
-65			
Nov. 11.67	11.75	11.47	11.50a
-75			
Dec. 12.90	12.90	12.75	12.75a
Sales: 11,520,000 lbs.			
Open interest, at close Tues., June 19: July 979; Sept. 1,460; Oct. 375; Nov. 140; and Dec. 76 lots.			

THURSDAY, JUNE 21, 1956			
Open	High	Low	Close
July 11.00	11.20	11.00	11.05b
Sep. 11.45	11.65	11.45	11.50b
Oct. 11.62	11.80	11.60	11.67
Nov. 11.60	11.67	11.55	11.60a
Dec. 12.82	12.90	12.82	12.85a
Sales: 5,500,000 lbs.			
Open interest, at close Wed., June 20: July 986; Sept. 1,509; Oct. 397; Nov. 134; and Dec. 84 lots.			

CHGO. FRESH PORK AND PORK PRODUCTS

June 19, 1956 (L.C.I. prices)	
Hams, skinned, 10/12	47
Hams, skinned, 12/14	47
Hams, skinned, 14/16	47 1/2
Picnics, 4/8 lbs., loose	26
Picnics, 6/8 lbs., loose	25 1/2
(Job Lot)	
Pork loins, bon's.	63
Shoulders, 16/dn., loose	30
Pork livers	11 @ 11 1/2
Tenderloins, fresh, 10's	61 @ 65
Neck bones, bbls.	8 @ 7
Ears, 30's	11 @ 12
Feet, s.c. bbls.	5

CHGO. PORK SAUSAGE MATERIALS—FRESH	
(To Sausage Manufacturers in job lots only)	
Pork trim., reg. 40%	12
Pork trim., guar. 50%	12 1/2
Pork trim., 80% lean, bbls.	27 1/2
Pork trim., 95% lean, bbls.	40
Pork head meat	22 1/2
Pork cheek meat, trim., bbls.	24

PACKERS' WHOLESALE LARD PRICES	
Refined lard, tierces, f.o.b. Chicago	\$13.50
Refined lard 50-lb. cartons, f.o.b. Chicago	13.00
Kettle rendered tierces, f.o.b. Chicago	14.00
Leaf, kettle rendered tierces, f.o.b. Chicago	14.50
Lard cakes	15.75
Neutral tierces, f.o.b. Chicago	15.75
Standard shortening, N. & S. (del.)	23.25
Hyro. shortening, N. & S.	24.25

WEEK'S LARD PRICES	
P.S. or P.S. or	Ref. in
D. R.	D. R.
Cash	Loose
Tierces	(Open
(Bd. Trade)	Mkt.)
June 15, 11.35n	10.25
June 16, 11.35n	10.25n
June 18, 11.00n	10.00
June 19, 10.80n	9.87 1/2
June 20, 10.95n	10.00n
June 21, 11.00n	10.00n

LOWER LIVE COSTS CUT MINUS MARGINS

(Chicago costs and credits, first two days of the week)
Live hog costs, receding at a faster rate than mark-downs on pork, accounted for the improvement in values this week. Minus values of the week before were reduced substantially, with heavy hogs scoring the widest gains.

	-180-220 lbs.—		-220-240 lbs.—		-240-270 lbs.—	
	Value	per cwt.	Value	per cwt.	Value	per cwt.
Lean cuts	\$12.11	\$17.44	\$11.72	\$16.45	\$11.55	\$16.28
Fat cuts, lard	4.29	6.16	4.36	6.17	3.94	5.45
Ribs, trimmings, etc.	1.62	2.31	1.40	1.95	1.28	1.77
Cost of hogs	\$16.44		\$16.44		\$16.19	
Condemnation loss	.00		.09		.09	
Handling, overhead	2.00		1.81		1.57	
TOTAL COST	\$18.53	\$26.66	\$18.34	\$25.83	\$17.85	\$24.96
TOTAL VALUE	18.02	25.91	17.48	24.57	16.77	23.50
Cutting margin	-.51	-.75	-.86	-.126	-.108	-.146
Margin last week	.71	.59	1.41	1.98	2.02	2.77

PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles June 19	San Francisco June 19	No. Portland June 19
FRESH PORK (Carcass): (Packer style)			
80-120 lbs., U.S. 1-3	None quoted	\$29.00 @ 30.00	None quoted
120-170 lbs., U.S. 1-3	\$30.00 @ 31.50	27.00 @ 29.00	\$28.00 @ 29.50
FRESH PORK CUTS: No. 1:			
LOINS:			
8-10 lbs.	43.00 @ 47.00	48.00 @ 52.00	51.00 @ 53.00
10-12 lbs.	43.00 @ 47.00	48.00 @ 52.00	51.00 @ 53.00
12-16 lbs.	43.00 @ 47.00	48.00 @ 52.00	51.00 @ 53.00
PICNICS:			
4-8 lbs.	30.00 @ 36.00	30.00 @ 34.00	32.00 @ 35.00
HAMS, Skinned:			
12-16 lbs.	52.00 @ 58.00	56.00 @ 59.00	53.00 @ 58.00
16-18 lbs.	51.00 @ 58.00	54.00 @ 57.00	50.00 @ 55.00
BACON, "Dry" Cure No. 1:			
6-8 lbs.	33.00 @ 43.00	40.00 @ 44.00	36.00 @ 42.00
8-10 lbs.	32.00 @ 40.00	38.00 @ 42.00	34.00 @ 39.00
10-12 lbs.	30.00 @ 38.00	34.00 @ 38.00	32.00 @ 35.00
LARD, Refined:			
1-lb. carton	15.00 @ 17.25	18.00 @ 20.00	14.50 @ 17.50
50-lb. cartons & cans	14.00 @ 16.75	18.00 @ 19.00	None quoted
Tierces	13.50 @ 16.25	17.00 @ 18.50	12.50 @ 16.50

N. Y. FRESH PORK CUTS

June 19, 1956 (L.C.I. prices)	
Pork loins, 8/12	\$42.00 @ 46.00
Pork loins, 12/16	41.00 @ 42.00
Hams, sknd., 10/14	47.00 @ 51.00
Boston Butts, 4/8	36.00 @ 39.00
Regular picnics, 4/8	28.00 @ 32.00
Spareribs, 3/down	40.00 @ 42.00
Pork trim., regular	28.00
Pork trim., spec. 80%	44.00
City Box Lots	
Hams, sknd., 10/14	\$50.00 @ 54.00
Pork loins, 8/12	46.00 @ 49.00
Pork loins, 12/16	45.00 @ 47.00
Boston Butts, 4/8	39.00 @ 44.00
Picnics, 4/8	28.00 @ 31.00
Spareribs, 3/down	44.00 @ 47.00

N. Y. DRESSED HOGS

(Heads on, leaf fat in) (L.C.I. prices)	
50 to 75 lbs.	\$27.75 @ 30.75
75 to 100 lbs.	27.75 @ 30.75
100 to 125 lbs.	27.75 @ 30.75
125 to 150 lbs.	27.75 @ 30.75

CHGO. WHOLESALE SMOKED MEATS

June 19, 1956	
Hams, skinned, 14/16 lbs., (Av.) wrapped	51 1/2
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	53 1/2
Hams, skinned, 16/18 lbs., wrapped	52 1/2
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	54 1/2
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	32
Bacon, fancy sq. cut, seedless, 12/14 lbs., wrapped	31
Bacon, No. 1 sliced, 1-lb. heat seal, self service pkgs.	44

PHILA. FRESH PORK

June 19, 1956	
WESTERN DRESSED	
PORK CUTS—U.S. No. 1-3 Lb.	
Reg. loins, trmd., 8/12	43 @ 46
Reg. loins, trmd., 12/16	41 @ 43
Butts, Boston, 4/8	34 @ 36
Spareribs, 3/down	39 @ 41
LOCALLY DRESSED	
U.S. No. 1-3 Lb.	
Pork loins, 8/12	43 @ 46
Pork loins, 12/16	41 @ 43
Bellies, 10/12	23 @ 26
Spareribs, 3/down	41 @ 43
Sk. hams, 12/14	51 @ 53
Sk. hams, 10/12	51 @ 53
Picnics, 4/8	28 @ 30
Boston butts, 4/8	34 @ 36

HOG-CORN RATIOS

The hog-corn ratio for barrows and gilts at Chicago for the week ended June 16, 1956 was 10.9, the U. S. Department of Agriculture has reported. This ratio compared with the 11.1 ratio for the preceding week and 13.8 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.547, \$1.554 and \$1.477 per bu. during the three periods, respectively.

BY-PRODUCTS... FATS AND OILS

BY-PRODUCTS MARKET

Wednesday, June 20, 1956

BLOOD

Unground, per unit of ammonia (bulk) *5.00@5.25

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:
Low test *5.75@6.00m
Med. test *5.50m
High test *5.00@5.25m
Liquid stick, tank cars *1.50@1.75m

PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged... \$ 75.00@ 80.00
50% meat, bone scraps, bulk 72.50@ 77.50
50% meat scraps, bagged 75.00@ 80.00
60% digester tankage, bulk 72.50@ 77.50
90% blood meal, bagged 110.00@120.00
Steamed bone meal, bagged (spec. prep.) 85.00
90% steamed bone meal, bagged. 65.00

FERTILIZER MATERIALS

Feather tankage, ground, per unit ammonia *4.25@4.50
Hoof meal, per unit ammonia 6.00@6.25

DRY RENDERED TANKAGE

Low test, per unit prot. *1.25@1.30m
Med. test, per unit prot. *1.25m
High test, per unit prot. *1.20@1.25m

GELATINE AND GLUE STOCKS

Cwt.
Calf trimmings (limed) 1.35@ 1.25
Hide trimmings (green salted) 6.00@ 7.00
Cattle jaws, scraps and knuckles per ton 55.00@57.00
Pig skin scraps and trimmings 7.25

ANIMAL HAIR

Winter coil dried, per ton *120.00@125.00
Summer coil dried, per ton *50.00
Cattle switches, per piece 4@5 1/2
Winter processed, gray, lb. 2 1/2
Summer processed, gray, lb. 14

*Delivered, n—nominal.

TALLOWs and GREASES

Wednesday, June 20, 1956

Eastern buyers reduced their ideas fractionally towards the end of last week, and the Midwest area followed the same pattern. Yellow grease sold at 5 3/4c, c.a.f. Chicago. Regular production bleachable fancy tallow sold at 7 1/2c, and hard body material at 7 1/2c, c.a.f. New York. Choice white grease, all hog, traded at 7 3/4c, same delivery point. Later bids were 1/2c lower. Bleachable fancy tallow was bid at 7c, c.a.f. New Orleans. Bleachable fancy tallow also traded at 6 3/4c, c.a.f. Chicago. A few tanks of edible tallow sold at 9 3/4c, c.a.f. Chicago.

Hard body bleachable fancy tallow sold on Thursday at 7 1/4c, c.a.f. East, but later, buyers talked lower on additional tanks. The best bid on regular production bleachable fancy tallow was 7c, same destination. Choice white grease, all hog, sold at 7 1/4c, delivered New York.

Consumers talked 6 1/2@6 5/8c, Chicago, for bleachable fancy tallow on Friday last week. The same product

sold at 7c, c.a.f. East. Edible tallow was available at 9 3/4c, Chicago, and 9 1/2c, f.o.b. River points. Buyers were quiet, and watched the fractional declines on loose lard and allied markets.

Continued weakness prevailed at the start of the new week. Choice white grease, all hog, sold at 7 1/4c, c.a.f. New York, and was bid later at 7c. The trade indicated 5 3/4@5 1/2c, Chicago, on yellow grease. Bleachable fancy tallow was bid at 6 1/2c, Chicago, for prompt and August shipment. The edible tallow market undertone was soft, as a few tanks sold at 9 1/2c, c.a.f. Chicago, or 1/4c lower. Regular production bleachable fancy tallow traded at 7c, c.a.f. East.

On Tuesday, a few tanks of bleachable fancy tallow sold at 6 1/2c, c.a.f. Chicago, prompt shipment. The same was bid at 6 3/8@7c, delivered East. Edible tallow was available at 9 1/2c, Chicago, and at the same figure, f.o.b. River points. Bleachable fancy tallow was bid at 6 3/4c, c.a.f. New Orleans, and yellow grease at 6 3/4c, c.a.f. East. Special tallow was bid at 5 3/4c, Chicago, with 5 1/2c indicated

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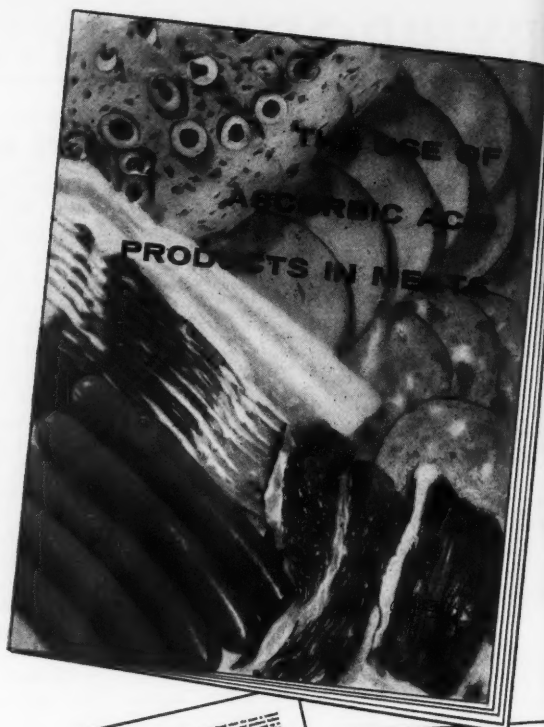
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on yellow grease. Choice white grease, all hog, sold at 7c, c.a.f. New York.

TALLOW: Tuesday's quotations: edible tallow, 9½c; original fancy tallow, 6¼c; bleachable fancy tallow, 6½c; prime tallow, 6¼c; special tallow, 6c; No. 1 tallow, 5¾c; and No. 2 tallow, 5½c.

GREASES: Tuesday's quotations: Choice white grease, not all hog, 6½c; B-white grease, 6c; yellow grease, 5½c; house grease, 5¼c; and brown grease, 5c. Choice white grease, all hog, was quoted at 7c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, June 20, 1956
Dried blood was quoted Wednesday at \$4.37½ per unit of ammonia. Low test wet rendered tankage was listed at \$4.37½ f.o.b. per unit of ammonia and dry rendered tankage was priced at \$1.25@1.30.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, JUNE 16, 1956

	Open	High	Low	Close	Prev. close
July	16.50	16.13	16.63
Sept.	16.23	16.00	16.37
Oct.	15.95b	15.75	16.03b
Dec.	15.55b	15.40	15.63
Jan.	15.40b	15.27b	15.45b
Mar.	15.40b	15.25b	15.45b
May	15.38b	15.20b	15.45
July	15.30b	15.16b	15.41b

Sales: 848 lots.

MONDAY, JUNE 18, 1956

	Open	High	Low	Close	Prev. close
July	16.16b	16.35	15.98	16.01	16.13
Sept.	16.00b	16.20	15.88	15.91	16.00b
Oct.	15.80b	15.85	15.65	15.53b	15.75
Dec.	15.45b	15.55	15.21	15.21	15.40
Jan.	15.25b	15.00b	15.27b
Mar.	15.30b	15.30	15.15	15.15	15.25b
May	15.25b	15.30	15.30	15.12b	15.20b
July	15.20b	15.21	15.21	15.00b	15.16b

Sales: 254 lots.

TUESDAY, JUNE 19, 1956

	Open	High	Low	Close	Prev. close
July	16.00	16.40	15.98	16.38	16.01
Sept.	15.90	16.25	15.90	16.23	15.91
Oct.	15.45b	15.88	15.65	15.88	15.53b
Dec.	15.25	15.50	15.20	15.47	15.21
Jan.	15.12b	15.35b	15.00b
Mar.	15.10b	15.33	15.20	15.38b	15.15
May	15.00b	15.35b	15.12b
July	14.90b	15.17	15.17	15.27b	15.00b

Sales: 258 lots.

WEDNESDAY, JUNE 20, 1956

	Open	High	Low	Close	Prev. close
July	16.60	16.60	16.35	16.35	16.38
Sept.	16.15	16.47	16.22	16.18b	16.23
Oct.	15.95b	15.75	15.75	15.68b	15.88
Dec.	15.60b	15.65	15.39	15.39	15.47
Jan.	15.50b	15.33b	15.35b
Mar.	15.50b	15.37	15.37	15.33b	15.38b
May	15.48b	15.40	15.30	15.28b	15.35b
July	15.35b	15.29b	15.27b

Sales: 200 lots.

VEGETABLE OILS

Wednesday, June 20, 1956

Crude cottonseed oil, f.o.b.
Valley @14½n
Southeast @14½n
Texas @14½pd
corn oil in tanks, f.o.b. mills @14½pd
soybean oil, Decatur basis @13½pd
peanut oil, f.o.b. mills @14pd
coconut oil, f.o.b. Pacific Coast 11a
Cottonseed foots:
Midwest and West Coast 1½ @ 1½
East 1½ @ 1½

OLEOMARGARINE

Wednesday, June 20, 1956

White domestic vegetable 28
Yellow quarters 28
Milk churned pastry 27
Water churned pastry 26

OLEO OILS

Wednesday, June 20, 1956

Prime oleo stearine (slack barrels) 12½
Extra oleo oil (drums) 17½ @ 18½

n—nominal. a—asked. pd—paid.

HIDES AND SKINS

Heavy native steers and cows sold ½c higher in big packer hide market— Other selections steady— Small packer and country hide markets slow, but generally steady— Northern calfskins sold at 47½c on heavies and 45c on lights—Sheepskin market mostly steady.

CHICAGO

PACKER HIDES: The big packer hide market was quiet, regarding trading, but there was fair interest for most selections on Monday at last levels. Offering lists, however, were not complete, resulting in lack of movement.

There was no reported activity in the hide market on Tuesday, as buyers and sellers failed to agree on prices. It was understood that packers were asking a ½c advance on certain selections, but tanners and dealers would only bid steady prices.

In brisk trading Wednesday, heavy native steers and cows sold up ½c. River heavy native cows sold at 13½c and River heavy native steers brought 13c. Branded steers sold steady at 10c on butts and 9½c on Colorados. Light native steers sold at 15½c and 16c, and light native cows sold at 15½c and 16½c, depending on point.

SMALL PACKER AND COUNTRY HIDES: There was little action reported in the small packer and country hide markets; however, there was reported movement of better quality hides at favorable freight points at higher prices. The 50-lb. average reportedly sold as high as 13½c. The 60-lb. average was considered nominally unchanged at 10½@11c. No movement of country hides was reported up to early mid-week, with bids for mixed lots averaging 50 lbs. at 9½c.

CALFSKINS AND KIPSKINS: On Monday, calfskins sold at 45c for

Northern light calf and 47½c for heavies. River light calf sold at 42½c and heavies brought 47½c. Wisconsin light calf sold at 45c and heavies at 47½c. St. Paul heavy calf sold late last Friday at 52½c.

SHEEPSKINS: On Friday of last week, a straight car of No. 1 shearlings sold at 2.50. Action slow this week up to early midperiod. No. 2 and No. 3 shearlings were quoted at 1.85@1.90 and .85, respectively. A few fall clips sold at 2.75 and 3.00. Dry pelts were quoted at 23@24c. Pickled skins, genuine clear spring lambs, were bid lower this week at 12.00. A few additional No. 1 shearlings sold at 2.25.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended June 20, 1956	Cor. Week 1955
Lt. nat. steers	15½ @ 16	14½ @ 15
Hvy. nat. steers	13	12½ @ 13
Ex. Lgt. nat. steers	18½	10½
Butt brand. steers	10	11
Col. steers	9½	10½
Hvy. Tex. steers	10	11
Lgt. Tex. steers	13½n	14½
Ex. lgt. Tex.	17n	12½ @ 15
Hvy. nat. cows	13½	14 @ 14½
Lt. nat. cows	15½ @ 16½	10½ @ 11
Branded cows	12½ @ 13½	9n
Nat. bulls	9½ @ 10n	8n
Branded bulls	8½ @ 9n	42½
Calfskins,	47½
Northern, 10/15	47½ @ 52½n	47½
10 lbs./down	45n	20 @ 30
Kips, Nor., nat., 15/25	33n	20 @ 30

SMALL PACKER HIDES

STEERS AND COWS:
60 lbs. and over	10½ @ 11n
50 lbs.	12½ @ 13n

SMALL PACKER SKINS

Calfskins, all wts.	34 @ 36n
Kipskins, all wts.	24 @ 26n

SHEEPSKINS

Packer shearlings,
No. 1	2.25 @ 2.50n
Dry Pelts	23 @ 24n
Horseheads, Untrim.	9.50 @ 10.00 8.00 @ 8.50n

N. Y. HIDE FUTURES

FRIDAY, JUNE 16, 1956

July	12.85b	12.98b-13.10n
Oct.	13.25b	13.32 13.40
Jan.	13.40b	13.60 13.70
Apr.	13.55b	13.78b- 85a
July	13.75b	13.93b-14.05a
Oct.	13.90b	14.05b- 20a

Sales: 23 lots.

MONDAY, JUNE 18, 1956

July	12.90b	13.15 13.05b- 15a
Oct.	13.40	13.59 13.40 13.45b- 50a
Jan.	13.72-71	13.72 13.65 13.60b- 75a
July	13.85b	13.90b-14.00n
Oct.	14.00b	14.11 14.11 14.00b- 20a
Oct.	14.10b 14.15b- 40a

Sales: 79 lots.

TUESDAY, JUNE 19, 1956

July	12.95b	12.90 12.80 12.85
Oct.	13.40b	13.35 13.19 13.21-25
Jan.	13.61b	13.60 13.38 13.40-41
Apr.	13.80b 13.60b- 65a
July	14.00b 13.75b- 80a
Oct.	14.10b	14.11 14.11 13.85b-15.00n

Sales: 41 lots.

WEDNESDAY, JUNE 20, 1956

July	12.75b	12.86 12.75 12.75b- 80a
Oct.	13.10b	13.20 13.18 13.15b- 18a
Jan.	13.30b	13.45 13.33 13.34-33
Apr.	13.50b 13.53b- 55a
July	13.65b 13.72b- 75a
Oct.	13.80b 13.87b- 95a

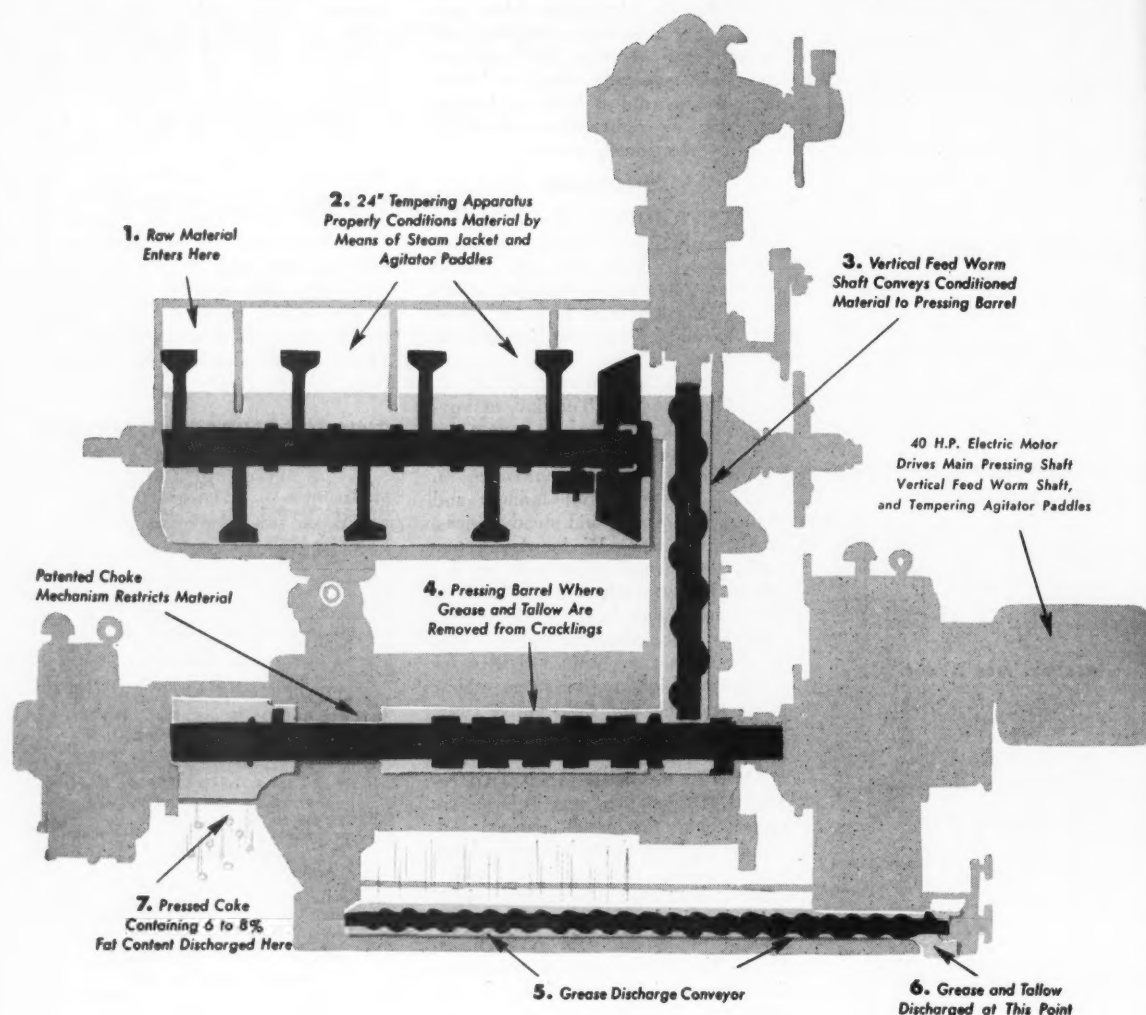
Sales: 61 lots.

THURSDAY, JUNE 21, 1956

July	12.75b	12.85 12.77 12.73b- 75a
Oct.	13.15b	13.16 13.14 13.14
Jan.	13.32b 13.32b- 35a
Apr.	13.50b	13.50 13.50 13.49b- 52a
July	13.70b 13.66b- 72a
Oct.	13.85b 13.84b- 90a

Sales: 70 lots.

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LIVESTOCK MARKETS...Weekly Review

Cattle Slaughter At New May, Year High; Hog Kill Dip Sharp

Livestock slaughter under federal inspection in May showed a continued high level of meat production from all species of meat animals. Slaughter of cattle set a new all-time record for the month and that of calves reversed a seasonal trend to show an increase over the month before. Hog slaughter was down, but considerably above last year, while sheep butchering slumped off some and was below last year's May, five-month levels. The decline in hog slaughter was sharper than last year.

For the year so far, butchering of cattle established a new all-time record five-month count and showed a numerical increase over the four-month aggregate compared with last year. The percentage gain over last year's slaughter was cut from 8.3 through April to 7.7 through May. Through April, hog slaughter was over 20 per cent larger than last year, while the five-month total showed the difference at under 20 per cent.

Cattle slaughter in May totaled 1,645,813 head for a sharp increase over the April count of 1,544,684 head and the May 1955 number of 1,559,973. The five-month aggregate this year numbered 7,936,891 compared with 7,370,406 last year.

Inspected packers killed a total of 606,130 head of calves in May for a gain from 603,563 head in April. This was the first time since 1951 that the May calf kill exceeded that for April and the sixth time in the last 20 years. The year totals were 3,044,282 and 2,923,414, respectively.

Hog slaughter declined sharply to

4,875,088 head from 5,252,031 in April, but showed a large gain over last year's kill of 4,164,338 in May. Slaughter of the animals in the five months numbered 29,081,348 head as against 24,284,331 butchered in

the same period of last year.

Slaughter of sheep and lambs declined to 1,062,823 head for the smallest monthly kill of the year and compared with 1,228,444 a year ago. The year total of 5,900,151 fell below last year's count of 5,955,345 for the period.

FEDERALLY INSPECTED SLAUGHTER

CATTLE	
	1956
January	1,696,893
February	1,483,538
March	1,568,971
April	1,544,684
May	1,645,813
June	1,640,877
July	1,524,475
August	1,796,589
September	1,751,619
October	1,682,772
November	1,661,680
December	1,617,280

CALVES	
	1956
January	601,938
February	586,005
March	646,706
April	603,563
May	606,130
June	610,500
July	549,644
August	645,579
September	709,537
October	727,738
November	700,096
December	632,647

HOGS	
	1956
January	6,703,262
February	5,922,330
March	6,326,637
April	5,252,031
May	4,875,088
June	5,713,190
July	3,428,043
August	4,474,888
September	5,144,401
October	6,144,099
November	6,857,126
December	7,324,456

SHEEP AND LAMBS	
	1956
January	1,329,018
February	1,163,178
March	1,215,816
April	1,129,286
May	1,062,823
June	1,205,300
July	1,075,724
August	1,238,680
September	1,344,466
October	1,247,536
November	1,161,585
December	1,154,810

FIVE-MONTH TOTALS	
	1956
Cattle	7,936,891
Calves	3,044,282
Hogs	29,081,348
Sheep	5,900,151

LIVESTOCK AT 63 MARKETS

A summary of receipts and disposition of livestock at 63 public markets during April 1956 and 1955, as reported by the U. S. Department of Agriculture:

CATTLE		SALABLE RECEIPTS		TOTAL RECEIPTS		LOCAL SLAUGHTER	
Apr. 1956	1,514,775	1,795,846	1,042,149				
Mar. 1956	1,320,738	1,576,811	916,894				
Apr. 1955	1,379,891	1,678,250	922,923				
Jan.-Apr. 1956	5,861,940	6,902,662	4,088,336				
Jan.-Apr. 1955	5,697,050	6,739,806	3,783,284				
5-yr. av. (Apr. 1951-55)	1,240,280	1,501,988	810,704				

CALVES		SALABLE RECEIPTS		TOTAL RECEIPTS		LOCAL SLAUGHTER	
Apr. 1956	267,941	350,608	216,225				
Mar. 1956	256,396	328,374	209,436				
Apr. 1955	276,756	362,011	219,945				
Jan.-Apr. 1956	1,074,519	1,378,830	855,667				
Jan.-Apr. 1955	1,148,426	1,477,003	892,654				
5-yr. av. (Apr. 1951-55)	272,466	349,849	208,647				

HOGS		SALABLE RECEIPTS		TOTAL RECEIPTS		LOCAL SLAUGHTER	
Apr. 1956	2,070,120	2,895,306	2,008,060				
Mar. 1956	2,283,375	3,283,601	2,420,088				
Apr. 1955	1,805,453	2,472,758	1,742,895				
Jan.-Apr. 1956	9,469,307	13,368,175	9,650,325				
Jan.-Apr. 1955	7,986,527	11,168,360	7,900,071				
5-yr. av. (Apr. 1951-55)	1,884,945	2,627,068	1,849,048				

SHEEP AND LAMBS		SALABLE RECEIPTS		TOTAL RECEIPTS		LOCAL SLAUGHTER	
Apr. 1956	523,396	1,146,461	627,472				
Mar. 1956	548,874	1,087,381	612,904				
Apr. 1955	636,180	1,301,932	642,535				
Jan.-Apr. 1956	2,340,085	4,489,365	2,510,691				
Jan.-Apr. 1955	2,575,722	4,830,739	2,506,023				
5-yr. av. (Apr. 1951-55)	500,402	1,100,945	525,831				

LIVESTOCK CARLOADINGS

A total of 6,278 cars was loaded with livestock in the week ended June 9, the Association of American Railroads has reported. This was 69 cars fewer than during the same period last year and 345 cars less than were loaded two years ago.



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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, June 16, 1956, as reported to The National Provisioner:

CHICAGO

Armour, 7,671 hogs; Shippers, 11,706 hogs; and Others, 19,256 hogs.

Totals: 26,906 cattle, 1,486 calves, 38,683 hogs, and 2,066 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour...	3,653	909	2,298	3,746
Swift...	3,363	850	3,837	3,286
Wilson...	1,500	53	3,652	...
Butchers...	5,850	287	1,567	914
Others...	774	...	1,174	1,183

Totals: 15,140 2,129 12,628 9,129

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour...	8,298	6,806	1,528	...
Cudahy...	4,616	5,816	1,198	...
Swift...	6,502	6,563	1,739	...
Wilson...	3,928	4,885	840	...
Am. Stores...	1,670
Cornhusker...	461
O'Neill...	802
Neb. Beef...	552
Gr. Omaha...	936
Rothschild...	907
Roth...	1,459
Kingman...	1,703
Omaha...	737
Union...	905
Others...	560	9,743

Totals: 32,461 33,812 5,305

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour...	3,062	736	7,385	2,641
Swift...	3,828	2,114	11,920	3,924
Hunter...	1,408	...	10,905	...
Hell...	1,920	...
Key...	7,070	...

Totals: 8,298 2,850 39,400 6,565

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift...	3,901	672	11,943	6,429
Armour...	3,938	318	7,468	3,006
Others...	5,249	...	4,766	...

Totals: 13,085 990 24,177 9,435

*Do not include 131 cattle, 67 calves, 2,284 hogs and 95 sheep direct to packers.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour...	4,283	2	6,273	1,482
S.C. Dr.
Beef...	3,525
Swift...	4,973	...	4,189	313
Butchers...	731	1	13,458	7
Others...	7,958

Totals: 21,470 4 23,920 1,802

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy...	1,114	639	2,223	...
Dunn...	280
Sunflower...	36
Dold...	201	...	538	...
Excel...	496
Kansas...	581
Armour...	273	1,175
Swift...	1,250
Others...	764	...	70	1,000

Totals: 3,745 620 2,831 3,425

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour...	2,085	257	1,438	1,458
Wilson...	2,295	355	1,562	1,623
Others...	2,683	317	1,135	...

Totals: 7,063 929 4,135 2,481

*Do not include 1,416 cattle, 308 calves, 7,065 hogs and 2,612 sheep direct to packers.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour...	654
Cudahy...
Swift...	536	85	16	...
Wilson...	233
Ideal...	902
United...	711	7	552	...
Atlas...	876
Com'l...	489
Gr. West...	445
Quality...	399
Others...	3,833	636	682	...

Totals: 9,178 728 1,250

DENVER

	Cattle	Calves	Hogs	Sheep
Armour...	1,933	102	...	10,613
Swift...	1,787	208	4,501	3,194
Cudahy...	1,088	134	4,160	278
Wilson...	684	2,634
Others...	8,835	115	2,461	301

Totals: 14,327 559 11,122 16,420

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall...	258
Schlachter...	179	37
Others...	4,119	1,247	12,635	1,962

Totals: 4,298 1,284 12,635 1,920

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour...	6,640	2,985	9,651	488
Bartusch...	1,186
Rifkin...	964	29
Superior...	2,042
Swift...	6,729	2,845	22,782	1,204
Others...	2,049	855	10,364	...

Totals: 19,610 6,714 42,797 1,692

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour...	914	1,577	1,855	8,934
Swift...	1,920	2,525	1,369	12,983
Morrell...	833	4
City...	441	19
Rosenthal...	232	51	...	462

Totals: 4,340 4,176 3,224 22,389

TOTAL PACKER PURCHASES

	Week ended June 16	Prev. week	Same week
Cattle...	179,924	166,993	166,591
Hogs...	250,624	353,746	209,199
Sheep...	83,229	77,944	69,068

CORN BELT DIRECT TRADING

Des Moines, June 20—Prices at the ten concentration yards in Iowa and Minnesota were quoted by the USDA as follows:

	Barrows, gilts, U.S. No. 1-3:
120-180 lbs.	\$12.90@15.15
180-240 lbs.	14.75@16.35
240-270 lbs.	14.75@16.35
270-330 lbs.	15.65@15.30

Sows, choice:

270-330 lbs.	13.50@14.65
330-400 lbs.	12.50@13.85
400-550 lbs.	10.25@12.75

Corn Belt hog receipts were reported by the U. S. Department of Agriculture as follows:

	This week	Last week	Last week
	est.	actual	actual
June 14...	44,000	43,500	38,000
June 15...	42,000	30,000	36,500
June 16...	27,000	25,000	34,500
June 18...	50,500	58,000	38,000
June 19...	89,000	48,500	42,000
June 20...	38,000	46,000	34,000

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, June 20 were as follows:

CATTLE: Cwt.

Steers, prime	None quoted
Steers, good & ch.	\$18.00@20.50
Helfers, good & ch.	17.25@20.00
Cows, util. & com'l.	10.75@12.50
Cows, can. & cut.	9.50@11.50
Bulls, util. & com'l.	14.25@16.00
Bulls, cutter	13.00@14.00

VEALERS:

Choice & prime	\$20.00@21.00
Good & choice	17.50@20.00
Calves, gd. & ch.	15.00@18.00

HOGS:

U.S. 1-3, 120/160	\$12.00@14.00
U.S. 1-3, 160/180	14.00@16.00
U.S. 1-3, 200/220	15.75@16.25
U.S. 1-3, 180/200	15.75@16.25
U.S. 1-3, 220/240	15.50@16.25
U.S. 1-3, 240/270	15.25@16.00
U.S. 1-2, 270/300	14.75@15.75
Sows, ch., 270/360	14.25@14.50

LAMBS:

Gd. & prime	\$20.00@22.50
Yearlings	None quoted

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended June 16, 1956 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	14,156	11,198	47,650	42,162
Baltimore, Philadelphia	8,121	1,513	24,743	3,443
Chgo. Area	28,666	9,659	85,070	19,666
Cin., Cleve., Detroit, Indpls.	18,329	7,830	47,264	5,568
St. Paul-Wis. Areas ²	30,919	19,535	88,681	5,568
St. Louis Area ³	16,310	6,142	70,732	12,233
Omaha	35,408	1,047	61,732	9,366
Kansas City	16,836	3,755	25,058	10,941
Iowa-So. Minnesota ⁴	42,641	12,970	242,789	26,208
Louisville, Evansville, Nashville, Memphis	10,370	12,104	40,632	Not available
Georgia-Alabama Area ⁵	7,684	4,175	23,836	...
St. Jo'ph., Wichita, Okla. City	19,608	4,979	42,079	15,536
Ft. Worth, Dallas, San Antonio	23,265	9,940	13,682	31,134
Denver, Ogden, Salt Lake City	18,999	1,243	14,451	18,006
Los Angeles, San Fran. Area ⁶	27,218	4,374	32,360	28,258
Portland, Seattle, Spokane	8,260	1,207	14,812	6,486
GRAND TOTALS	327,290	111,068	870,561	234,483
Total same week 1955	311,864	109,074	685,552	243,108
Totals previous week	323,958	113,598	892,411	236,171

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, St. Paul, New York, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Sioux City, Iowa, and Albert Lee, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended June 9 compared with the same time 1955, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	Up to 1000 lbs.	Grade B ¹	Good and Choice	Dressed	Handyweights	Good	Handyweights	
Toronto	\$20.47	\$19.25	\$23.89	\$22.50	\$25.94	\$27.50	\$30.00	
Montreal	21.25	20.50	20.50	18.80	28.15	28.50	28.00	
Winnipeg	19.12	17.94	25.00	24.15	23.25	24.33	19.28	
Calgary	18.50	18.21	22.47	23.07	23.86	24.42	20.34	
Edmonton	18.15	18.10	23.00	23.50	24.65	24.85	28.40	
Lethbridge	18.00	18.37	...	20.25	23.55	23.97	...	
Pr. Albert	17.85	18.05	22.50	21.75	21.50	23.25	18.50	
Moose Jaw	17.65	17.75	20.00	20.00	21.50	23.40	...	
Saskatoon	18.00	17.50	23.00	23.50	21.50	23.50	18.10	
Regina	17.40	17.50	21.50	23.20	21.50	23.50	...	
Vancouver	...	19.00	21.50	24.50	25.65	

*Canadian Government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama and Jacksonville, Florida during the week ended June 15:

	Cattle	Calves	Hogs
Week ended June 15	3,198	1,148	11,446
Week previous five days	3,204	976	10,621
Corresponding week last year	5,500	2,088	7,112

LIVESTOCK PRICES AT ST. JOSEPH

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended June 10, 1956, compared:

CATTLE			
	Week Ended	Prev. Week	Cor.
June 16	1956	1955	
Chicago†	26,906	26,414	25,015
Kan. City†	17,289	16,665	14,456
Omaha†	34,245	29,966	29,352
E. St. Louis†	11,148	11,599	14,619
St. Joseph†	12,408	...	11,247
Sioux City†	14,116	13,417	7,985
Wichita†	5,217	4,240	4,735
New York & Jer. City†	14,156	14,914	12,606
Okl. City†	9,776	8,864	11,025
Cincinnati†	4,573	4,757	4,817
Denver†	13,458	14,376	8,616
St. Paul†	17,581	18,849	15,562
Milwaukee†	3,602	3,448	4,035
Totals	184,735	167,509	152,817

HOGS			
Chicago†	26,927	30,063	29,103
Kan. City†	12,628	12,490	8,038
Omaha†	38,590	45,067	35,850
E. St. Louis†	39,400	39,054	13,251
St. Joseph†	21,095	...	15,123
Sioux City†	15,801	14,490	10,181
Wichita†	5,640	9,027	8,379
New York & Jer. City†	47,650	48,257	49,287
Okl. City†	11,220	14,215	8,646
Cincinnati†	12,306	11,304	10,817
Denver†	10,291	11,713	6,200
St. Paul†	32,433	37,864	25,994
Milwaukee†	4,069	4,509	3,505
Totals	279,590	278,053	210,108

SHEEP			
Chicago†	2,966	3,564	3,473
Kan. City†	9,125	9,409	7,254
Omaha†	6,681	8,900	7,342
E. St. Louis†	6,565	4,890	5,073
St. Joseph†	9,530	...	7,376
Sioux City†	2,593	2,152	2,398
Wichita†	2,425	3,373	2,559
New York & Jer. City†	42,102	41,270	46,534
Okl. City†	5,093	7,362	7,366
Cincinnati†	335	425	431
Denver†	13,429	11,628	4,011
St. Paul†	1,692	1,538	1,381
Milwaukee†	536	700	614
Totals	102,772	85,211	100,160

*Cattle and calves.
†Federally inspected slaughter, including direct.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including direct.

CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended June 9:

	Week ended June 9	Same week 1955
CATTLE		
Western Canada...	17,897	15,764
Eastern Canada...	18,056	17,052
Totals	35,953	32,816

	Week ended June 9	Same week 1955
HOGS		
Western Canada...	58,304	54,204
Eastern Canada...	50,997	47,759
Totals	109,301	101,963
All-hog carcasses graded	116,527	108,783

	Week ended June 9	Same week 1955
SHEEP		
Western Canada...	1,862	2,275
Eastern Canada...	1,495	1,865
Totals	3,355	4,140

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS			
	Cattle	Calves	Hogs
June 14	2,258	620	9,190
June 15	1,659	592	6,361
June 16	389	1,158	788
June 18	21,499	1,065	9,968
June 19	6,500	590	11,500
June 20	12,000	400	10,000
*Week	39,969	1,765	31,498
Wk. ago.	48,291	1,359	31,545
Yr. ago.	37,248	2,393	33,698
2 yrs. ago.	34,774	1,627	23,496

*Including 283 cattle, 4,413 hogs and 514 sheep direct to packers.

SHIPMENTS			
	Cattle	Calves	Hogs
June 14	2,241	22	2,045
June 15	2,761	129	2,236
June 16	157	...	251
June 18	6,111	47	3,818
June 19	4,000	...	3,000
June 20	5,000	...	2,900
Week	15,111	47	8,818
Wk. ago.	20,829	28	7,236
Yr. ago.	14,780	103	6,954
2 yrs. ago.	12,079	425	4,635

JUNE RECEIPTS		
	1956	1955
Cattle	146,348	128,038
Calves	9,008	6,754
Hogs	149,390	143,049
Sheep	21,374	27,567

JUNE SHIPMENTS			
	1956		1955
Cattle	66,204		60,315
Hogs	38,754		38,857
Sheep	1,861		4,640

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., June 20:

	Week ended June 20	Week ended June 13
Packers, purch...	28,431	29,335
Shippers' purch...	8,982	13,571
Totals	37,413	42,906

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, June 15 with comparisons:

	Cattle	Hogs	Sheep
Week to date	303,000	384,000	159,000
Previous week	298,000	440,000	175,000
Same wk. 1955	280,000	338,000	147,000
1956 to date	6,752,000	12,129,000	3,836,000
1955 to date	6,627,000	10,298,000	4,200,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended June 14:

	Cattle	Calves	Hogs	Sheep
Los Ang.	9,650	1,225	1,350	300
N. P'tland.	3,301	550	2,500	3,825
San Fran.	1,100	250	850	9,500

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for week ended June 19:

	Cattle	Calves	Hogs	Sheep
Salable	109	238
Total (incl. direct)	4,989	3,260	19,413	9,986
Prev. week:				
Salable	113	27	15	10
Total (incl. direct)	6,293	4,110	19,277	11,017

*Including hogs at 31st St.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, June 19 were reported by the Agricultural Marketing Service, Livestock Division, as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul
HOGS (Includes Bulk of Sales):

BARROWS & GILTS:					
U. S. No. 1-3:					
120-140 lbs.	\$12.75-14.50	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	14.25-15.25	None qtd.	None qtd.	None qtd.	None qtd.
160-180 lbs.	15.00-16.25	\$14.50-16.25	\$14.25-15.75	\$15.25-16.00	\$15.50-16.50
180-200 lbs.	15.75-16.50	15.50-17.00	15.25-16.50	16.25-16.75	16.00-16.75
200-220 lbs.	15.75-16.50	16.00-17.00	15.75-16.50	16.25-16.75	16.00-16.75
220-240 lbs.	15.75-16.50	16.00-16.75	15.75-16.50	16.25-16.75	16.00-16.75
240-270 lbs.	15.25-16.25	15.75-16.25	15.25-16.35	15.75-16.50	15.50-16.50
270-300 lbs.	14.50-15.50	15.50-16.00	15.00-16.00	15.50-16.00	14.75-15.75
300-330 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
330-360 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
Medium:					
160-220 lbs.	14.00-14.50	None qtd.	13.50-14.00	15.25-15.50	14.75-15.00

SOWS:					
Choice:					
270-300 lbs.	14.00 only	15.00-15.25	14.25-15.75	15.00-15.25	14.50-14.75
300-330 lbs.	14.00 only	14.75-15.00	14.00-14.50	14.50-15.00	13.75-14.50
330-360 lbs.	13.75-14.00	14.25-14.75	14.00-14.25	14.00-14.75	13.25-13.75
360-400 lbs.	13.50-13.75	13.50-14.25	13.00-14.00	13.00-14.25	12.50-13.25
400-450 lbs.	13.00-13.50	13.00-13.75	12.75-13.25	12.25-13.25	11.75-12.75
450-550 lbs.	11.75-13.00	12.00-13.00	12.25-13.00	11.75-12.25	11.25-11.75

SLAUGHTER CATTLE & CALVES:

STEERS:					
Prime:					
700-900 lbs.	21.50-23.50	None qtd.	None qtd.	None qtd.	None qtd.
900-1100 lbs.	21.75-24.00	21.75-23.50	None qtd.	21.50-23.00	None qtd.
1100-1300 lbs.	21.75-24.00	21.75-23.50	21.00-22.50	20.75-23.00	20.50 only
1300-1500 lbs.	21.25-23.50	21.25-23.50	20.50-22.50	20.25-22.50	None qtd.
Choice:					
700-900 lbs.	19.50-21.75	19.75-21.75	19.50-21.50	18.50-21.50	19.00-21.00
900-1100 lbs.	19.75-21.75	19.75-21.75	19.25-21.50	18.50-21.50	19.00-21.50
1100-1300 lbs.	19.75-21.75	19.75-21.75	19.25-21.50	18.50-21.50	19.00-21.00
1300-1500 lbs.	19.50-21.50	19.50-21.75	19.00-20.75	18.25-20.75	19.00-21.00
Good:					
700-900 lbs.	18.00-19.75	17.50-19.75	17.25-19.50	16.00-18.50	16.00-18.00
900-1100 lbs.	18.25-19.75	17.75-19.75	17.25-19.50	16.00-18.50	16.00-18.00
1100-1300 lbs.	18.25-19.75	17.50-19.75	17.00-19.50	16.25-18.50	16.25-18.00
Standard,					
all wts.	14.50-18.25	15.50-17.00	15.00-17.25	14.00-16.25	14.50-17.00
Utility,					
all wts.	13.00-15.00	13.50-15.50	12.00-15.00	12.50-14.00	13.00-14.50

HEIFERS:					
Prime:					
600-800 lbs.	21.50-22.00	None qtd.	None qtd.	None qtd.	None qtd.
800-1000 lbs.	21.75-22.00	21.50-22.25	None qtd.	20.50-22.00	None qtd.
Choice:					
600-800 lbs.	19.25-21.75	19.25-21.50	19.00-21.25	18.25-20.50	19.00-20.50
800-1000 lbs.	19.25-21.75	19.25-21.50	19.25-21.25	18.25-21.00	19.00-20.50
Good:					
500-700 lbs.	17.75-19.25	17.00-19.50	16.00-19.25	15.50-18.25	16.00-18.50
700-900 lbs.	17.75-19.25	17.25-19.50	16.25-19.25	15.50-18.75	16.00-18.50
Standard,					
all wts.	14.00-17.75	15.00-16.50	14.00-16.25	14.00-15.50	14.50-17.00
Utility,					
all wts.	11.50-14.00	12.00-15.00	12.00-14.00	12.25-14.00	13.00-14.50
COWS:					
Commercial,					
all wts.	11.50-13.00	12.50-13.75	12.00-13.00	12.00-12.50	13.00-14.00
Utility,					
all wts.	10.50-11.50	11.25-13.00	10.25-12.00	10.50-12.00	11.00-13.00
Canner and Cutter,					
all wts.	8.00-11.00	9.25-12.50	9.50-10.50	9.00-10.50	9.50-11.00

BULLS (Yrks. Excl.) All Weights:					
Good	None qtd.	None qtd.	None qtd.	None qtd.	12.00-13.00
Commercial	14.00-15.00	15.75-16.50	14.00-14.50	15.00-14.75	14.50-15.50
Utility	12.50-14.00	14.50-15.75	13.00-14.00	13.00-14.00	13.50-14.50
Cutter	10.00-13.00	None qtd.	10.50-12.00	10.00-11.00	11.00-12.00

VEALERS, All Weights:					
Ch. & pr.	20.00-22.00	21.00-23.00	16.50-18.00	15.00-16.00	19.00-20.00
Com'l & gd.	15.00-17.00	14.00-17.00	14.00-16.50	11.00-13.00	16.00-16.00

CALVES (500 Lbs. Down):					
Ch. & pr.	15.00-18.00	15.00-18.00	15.00-16.50	None qtd.	15.00-17.00
Com'l & gd.	12.00-15.00	12.00-15.00	13.50-15.00	None qtd.	12.00-15.00

The ham that's
already
baked

... for full, mellow
flavor and aroma!



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By JOHN MORRELL & CO., Ottumwa, Iowa • Sioux Falls, S. D.
Estherville, Iowa • Madison, S. D. • Philadelphia, Pa. • Ft. Worth, Tex.
Processors of fine quality Ham... Bacon... Sausage... Canned Meats... Pork... Beef... Lamb

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PORK

HYGRADE'S
ALL-BEEF
FRANKFURTERS

HYGRADE'S
ORIGINAL
WEST VIRGINIA
CURED HAM

HYGRADE'S
HAMS & BACON

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high grade in fact!

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Wanted," special rate: minimum 20 words,
\$3.00; additional words, 20c each. Count

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tract rates on request.

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PLEASE REMIT WITH ORDER.

HELP WANTED

SEASONING SALESMEN

EXPERIENCED salesmen wanted for the bulk
and blended seasoning field. Quality, reputable
company is expanding operation in the field. Fol-
lowing territories open: New England states, New
York state, Ohio, Virginia and West Virginia,
Indiana, Illinois, Michigan, North and South Caro-
lina, Tennessee, Kentucky. Give full details of
past experience, etc. All replies confidential.

W-192, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

WORKING SAUSAGE FOREMAN

Able to produce complete line of competitive
products, assume full control of curing and smok-
ing. Willing to locate in small north central
Kansas town. W-222, THE NATIONAL PROVI-
SIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE DEPARTMENT SUPERVISOR

For new Fort Worth, Texas, plant of JOHN
MORRELL & CO. Opportunity for promotion to
plant superintendent for qualified man. Apply to
R. T. FOSTER, Vice President of operations,
JOHN MORRELL & CO. OTTUMWA, IOWA

PLANT SUPERINTENDENT

Experienced in hog kill, cut, smoked meats, man-
ufactured products including ham canning. State
age, marital status, actual experience, managing
experience and references. Replies held in con-
fidence. W-213, THE NATIONAL PROVISIONER,
15 W. Huron St., Chicago 10, Ill.

FOOD INGREDIENT SALESMAN

KADISON-SCHOEMAKER Laboratories, 703 W.
Root St., Chicago, is desirous of adding one more
experienced food ingredient salesman to their sales
force. Prefer man who has following in the
sausage and meat trade. Please contact Mr.
Barney Kadison.

MEAT SALESMAN WANTED: Branch house back-
ground preferred but not absolutely necessary.
Good opportunity, central New York state area.
Reply to Box W-226, THE NATIONAL PROVI-
SIONER, 18 E. 41st St. New York 17, N.Y.

HELP WANTED

FOREMAN

CURING or CANNING or SLICED BACON ex-
perience. Good opportunity with an expanding
company. Modern meat processing plant in greater
Chicago area. Local and out-of-town applicants
invited. Liberal benefits and sound employee rela-
tions. Replies confidential.

W-227, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

MIDDLE WEST CONCERN: Has opening for ex-
perienced beef man to sell car lots or truck lots
of beef in the New York area. Starting salary
\$150 weekly. Replies treated strictly confidential.
W-228, THE NATIONAL PROVISIONER, 15 W.
Huron St., Chicago 10, Ill.

WANTED: BEEF SALESMAN for our New York
office. Must be thoroughly experienced. Good salary.
Replies treated confidential. Reply to E. G.
JAMES COMPANY, 316 S. La Salle St., Chicago
4, Ill.

MECHANIC: Packinghouse, beef kill and render-
ing licensed ammonia and boiler operator, full
charge and responsibility. S. LOEWENSTEIN &
SON, 1945 Adelaide St., Detroit 7, Michigan.

TIME STUDY MAN: Experienced in setting in-
centive standards on packing house operations.
Give age, education, experience, salary expected,
etc. Replies confidential. Midwestern packer.
W-229, THE NATIONAL PROVISIONER, 15 W.
Huron St., Chicago 10, Ill.

RENDERING PLANT MANAGER: Wanted for
large operation. Must be experienced and ag-
gressive. Good compensation. Illinois location.
W-215, THE NATIONAL PROVISIONER, 15 W.
Huron St., Chicago 10, Ill.

HELP WANTED

ENGINEER: Practical general packinghouse chief
engineer with refrigerator—mechanical main-
tenance—construction—power plant—experience. For
meat packing plant located in midwest. W-214,
THE NATIONAL PROVISIONER, 15 W. Huron
St., Chicago 10, Ill.

SALESMAN: Nationally known independent beef
packer needs experienced salesman to handle chain
stores and large independent accounts. Wonder-
ful opportunity for aggressive person. Salary and
bonus arrangement. W-216, THE NATIONAL
PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MISCELLANEOUS

YOUR PACKAGED MEATS NEED CODE DATING

We offer a Complete Line of Code Daters and
Name Markers—Automatic for conveyor Lines and
Wrapping Machines—also Power-Driven Coders for
Bacon Boards and other Boards used in the Meat
Packing Industry.

Write for details on a specific problem.

KIWI CODERS CORPORATION

3804-06 N. Clark St. Chicago 13, Ill.

MEAT SAMPLING KNIVES FOR ADVERTISING AND GIFT USE

Folding pocket style. Stainless steel blade, 5½"
long over-all. Simulated ivory handle engraved
with your advertising—\$1.75 each.

WRITE FOR CATALOG

LOUIS M. GERSON CO.

58 Deering Road Mattapan 26, Mass.

WANTED: Complete line of dry sausage and
canned meats for eastern New York state, not
including metropolitan area, by competent broker.
W-230, THE NATIONAL PROVISIONER, 18 E.
41st St., New York 17, N.Y.

Red
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18 E.

1956